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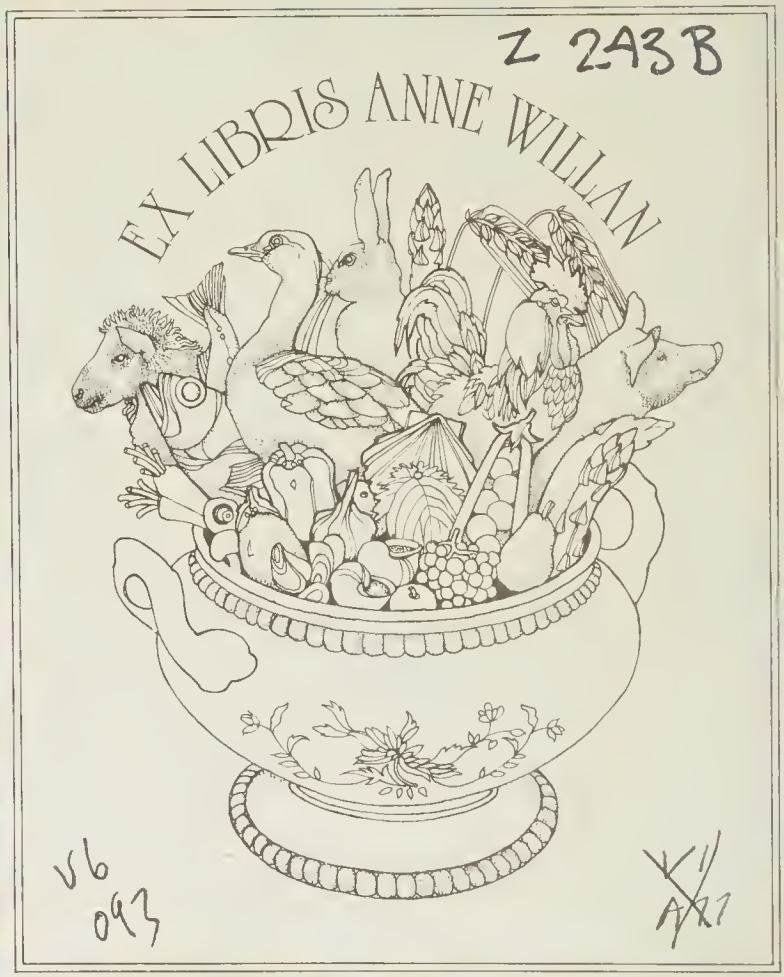

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THE

MODERN COOK.

BY

MR. VINCENT LA CHAPELLE,

Chief COOK to the Right Honourable the Earl of CHESTERFIELD.

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Terrine (1)' Olio.

A. Motte sc.

THE

MODERN COOK.

CHAP. I.

Of Roaſted Meat.

THO' the roaſting of Meat ſeems to be eaſy, yet, to compleat this Treatiſe, we ſhall ſay as much as is required, for ordering all ſorts of Meat.

Quails and young Quails, being handſomely pick'd, draw them and put a Slice of Bacon and Vine-leaves round them, ſpit them, and when they are roaſted ſerve them up hot.

Pheaſants and young Pheaſants, being pick'd, drawn, blanch'd and larded with fine Bacon, ſpit them with Paper round them, to be done before a ſlow fire. When almoſt done, take the Paper off to let them get a Colour, and diſh them up handſomely.

Partridges, young Partridges, and Wood-Hens are prepar'd after the ſame manner.

Wood-Cocks, and young Wood-Cocks, being pick'd, truſs them, without drawing, blanch them afterwards, and lard them with fine Bacon. Spit them, putting a Toaſt in the Dripping-pan. When roaſted, ſerve them up.

Plovers and Thruſhes, are order'd and dreſs'd the ſame way.

Turkeys and Turkey-Pouts being mortified, drawn, truſs'd, blanch'd and larded, ſpit them with Paper round, and being almoſt roaſted, take off the Paper to get a Colour, and ſerve them up hot.

Capons and Pullets being mortified, pick'd, drawn, and blanch'd, ſpit them with Bacon round; when they are almoſt roaſted, take off the Bacon, and when pretty well colour'd, diſh them, up and ſerve them hot.

Fat Pullets, *Chickens*, *Ring-Doves*, and *Turtle-Doves*, are ordered the ſame way with Pheaſants.

Ducks, *Teals*, and other *Water-Fowls*, muſt be drawn, truſſed, and ſpitted without being larded. And a minute after they are ſpitted, ſinge them.

Wild Geeſe, after they are pick'd, truſſed, and blanched, muſt be ſpitted; then let them have a Colour, and ſerve them up hot.

Green Geeſe.

Draw your *Geeſe*, fill them with a Stuffing made with their Livers, ſome Bacon, ſweet Herbs, Chibbol, Parſly, and ſome Crumbs of Bread dipt in Cream, all minced together, and ſeaſoned with Salt, Pepper, and Nutmeg: then ſpit them, with Slices of Bacon round them. When almoſt roaſted, ſtrow them with Crumbs of Bread.

Larks being pick'd, ſindg'd, truſſed, without drawing, put them on Skewers, with Bacon round them, and tye them to the Spit; when almoſt roaſted, ſtrow them with Crumbs of Bread.

Mau-

Mauviettes are ordered after the ſame manner, only you lard them, but don't ſtrow them with Crumbs of Bread.

Ortolans are dreſs'd as Larks; and ſo are *Becafigo's*, taking off only the Head and Feet.

Leverets being skin'd, and gutted, blanch them, and rub them with their own Blood: then lard them with middling Bacon and ſpit them, either a couple together, or ſingle. Being roaſted and pretty well colour'd, ſerve them up hot.

You'll prepare *young Rabbits* after the ſame manner; but inſtead of rubbing them with their Blood, you muſt rub them with a bit of Bacon.

Veniſon is blanch'd upon a Gridiron, then larded and marinated according to the Seaſon. Spit it with Slices of Bacon and Paper round; beſprinkle it with your Marinade. When roaſted enough, you'll ſerve it up hot, either with a Pepper Sauce, or ſweet Sauce.

A *whole Lamb* being skin'd and truſſed, blanch it in luke-warm Water; but if it be a *ſingle Quarter* only, blanch it upon a Gridiron, moiſten it now and then with ſome luke-warm Water, blanch the whole Lamb, or a Quarter of it, lard it, ſpit it before a moderate Fire, (with Paper round it) for an hour and a half; when roaſted, take off the Paper to let it get a Colour; and if it be not larded farther than the Rump, ſtrow it with Crumbs

of Bread. Diſh it up, garniſh your Diſh with Creſſes, ſerve it up hot with green Sauce.

Squabs (en Ortolan.)

TAKE *Squabs*, eight or ten days old, kill them, and let them be well bled, drawand blanch them, rub them with Bacon, and wrap them up in a Napkin, to keep them warm, whilſt you are picking them. Cut off the Heads and the Ends of the Feet, put a Slice of Bacon and a Vine-leaf round them, roaſt them before a ſlow Fire; being ready, diſh them up to be ſerved up hot.

Ortolans.

PICK your Ortolans, cut off their Claws, and take out the Eyes; put them on a ſilver or wooden Skewer, tie them to the Spit, and when your Roaſt-Meat is ſerved up, ſprinkle them with beaten Eggs, let them roaſt before a brisk Fire, and as ſoon as they have got a Colour, ſerve them up hot.

Fiſh.

ALL ſorts of Fiſh muſt be ſcalded, waſh'd and wiped, ſtrow'd with Flower, and fry'd in drawn Butter, or Oil, or Hog's-lard.

Pikes and Carps are marinated in Salt, Pepper, Sweet-herbs, *&c.*

How

How to make Paſte for a ſhort Cruſt, uſed for all ſorts of Meat-Pyes.

TO make the uſual Paſte for a ſhort Cruſt, take eight pounds of Butter, and ſix Eggs to twelve pounds of fine Flower, and more in proportion to a greater or leſſer quantity of Flower. If you take ſalt Butter, put no Salt in your Paſte: Put the Eggs in a hollow made in the middle of the Flower, round which you'll put Bits of Butter, wet the Flower with freſh Water, handle it ſlightly, leſt the too much handling might make it crack. Make your Paſte into a Lump, leave it ſo for a little time; when you will uſe it for Abbeſſes, cut ſome according to the bigneſs of the Pye you deſign to make, rowl it and put it in the bottom of a Baking-pan. This ſort of Paſte may be uſed for all ſorts of hot Pyes, made with Meat, Fowls, Veniſon and Fiſh.

If you'll make your Paſte finer, put ten pounds of Butter into it, inſtead of eight; but always take care not to handle your Paſte too much, leſt it ſhould be too dry.

How to make a Short Cruſt, without any regard to the Quality of the Meat.

TAKE what quantity of fine Flower you think proper, according to the bigneſs of the Pye you deſign to make; and a proportionable quantity of Butter, and the Yolks of five or ſix Eggs, doing the reſt as is directed in the

foregoing Article, and make your Paſte as ſtiff as poſſible; but not too dry by handling it too much. Make with it a deep Pye in what ſhape you like.

At another time you may wet your Flower with warm Water inſtead of cold, but then you put in a leſs quantity of Butter. The Paſte made after this manner will certainly be ſtiff, but not ſo fine as with cold Water. The Paſte for Patty-pattees is always made with cold Water. For a ſmall Partridge Pye, or Woodcock Pye, take four pounds of fine Flower, and a pound and a half of Butter, with the Yolks of ſix Eggs, doing every thing after the ſame manner as before.

A Puff-Paſte for all ſorts of Tarts made with Sweat-meat and Cream.

TO make this ſort of Paſte good, take twelve pounds of fine Flower, breaking ſix Eggs in the hollow made in the middle, with about a pound of Butter and an ounce of Salt, if it is freſh Butter; but if ſalt, then leſs Salt will ſuffice: then wet your Flower with cold Water, make your Paſte no harder than your Butter. Thus keep it a little while in a cool place; then take twelve pounds of Butter, which you'll work to take the Water out, and having rowl'd your Paſte, ſpread your Butter over it. Now turn over your Paſte, with the Butter in it rowl it twice or thrice, then lay it by for a little while. If you deſign to make Patty-Pattees, rowl your Paſte

four

four or five times, and lay it in the bottom of your Patty-pans.

The ſame is to be done with all ſorts of Paſtry, except Tarts, where the Paſte muſt be rowl'd once more, if you take twelve pounds of fine Flower. The ſame proportion is to be obſerved with one pound as with twelve.

A Puff-Paſte for Tarts or Pyes with Fruit, Preſerves, and other Sweet-meats.

TAKE two handfuls of fine Flower, put it on a clean Table, make a hollow in the middle of your Flower, put in an Egg, with a bit of Butter the bigneſs of an Egg, and a little ſalt, if the Butter is freſh. Wet the Flower with cold Water, let your Paſte be as ſtiff as your Butter, then rowl it, ſpread it over with Butter, double the Paſte, rowl it once or twice or more, till the Butter is well mixed in the Paſte. Rowl it for an Under-Cruſt, put it in a Baking-pan, then put in a Marmelade either of preſerved Apples, Cherries, Apricocks, Gooſeberries, Jelly, or any other ſort: Now rowl your Paſte very thin, flower it, double it four or five times, then cut it into long and thin Slices, place them on the top of your Tarts in what ſhape you think fit; put round it a ſlip of the ſame Paſte, of about the breadth of a Thumb, which ſlip pare off neatly. Your Tart being done either in the Oven, or in a Baking-pan with Fire under and over, ſtrew ſome Sugar over it, glaze it with a red-hot Fire-ſhovel,

then diſh it up, and ſerve it either hot or cold for a dainty Diſh.

A Tart with a Marmelade of Apples.

PARE ſome Apples, cut them in four, take out the Core, cut them in ſmall Bits, put them in a Stew-pan over the Fire with a little Water, ſome Sugar, and a Stick of Cinnamon. When turned to a Marmelade, raſp into it ſome green Lemon-peel, let it be of a fine Flavour and cold. Rowl out ſome Puff-Paſte, and put it into a Baking-pan, as large as the Tart you deſign to make; then put in your Marmelade which you cover with Paſte, either cut in ſeveral Forms, or in thin Slips, doing the reſt as in the Article before.

Pippings are the beſt Apples to make this ſort of Marmelade.

A Bon Chrétien Pear-Pye (*call'd* à la Bonne Femme.)

SLIT in two ſome Bon-Chrétien Pears, take out the Core, pear them. Put in an earthen Pot ſome of the parings, put the Apples over them, add a Stick of Cinnamon and ſome Sugar, and a Glaſs of Red Wine, with a little Water; and cover the ſame with the reſt of the Parings. Cover your Pot with ſome Paſte round, and let your Pears be a doing ſlowly during five or ſix hours, with fire under and over; then put ſome Paſte in the bottom of a Baking-pan, as large as the dainty Diſh you deſign to ſerve up, making round it

it a Cruſt the breadth of a Thumb; and let the Paſte be not too thick. Put the Pan in the Oven, and when baked, glaze the Paſte. Your Pears being done, place them in the Pan, with their Liquor, which muſt be of a lively red, ſtrain it through a Sieve, and pour it over them. If your Liquor is too thin, ſet it over again to thicken, then pour it over your Pears. Serve it up for a dainty Diſh, either hot or cold.

Another Pye, with Bon-Chrétien Pears.

CUT your Pears in two, or in four if they are large; pare them, take out the Core, blanch them. Put in a Stew-pan Sugar, according to the quantity of your Pears, add ſome Water, to diſſolve the Sugar; put to it the White of two Eggs well beaten, and let your Sugar over the Fire be clarified, and put in your Pears; let them ſtew, and when done, take them out, but keep your Syrup ſtill on the Fire, till it be a little yellowiſh. Then put in again your Pears, let them ſtew till they are pretty well coloured. If your Syrup is not thick enough, put in ſome powder'd Sugar, the better to glaze your Pears. Put an Abbeſs in a Baking-pan, which is done as that before directed.

Turn your Pears upſide down into your Abbeſs ready done, and ſerve up your Pye either hot or cold for a dainty Diſh.

You may likewiſe put your Pears in an Abbeſs of raw Paſt, and ſend them to be baked, which

which depends on the Cook ; but the other way is beſt.

Apple-Pyes are ordered after the ſame manner.

Another Pye with Bon-Chrétiens or other Pears.

YOUR Pears being ordered and done in the Syrup as thoſe before, put them in the Paſte, ſpread in the Baking-pan, with a Border of Paſte round. Your Pears being done in the Oven or under a Cover, with Fire under and over, when done glaze the Paſte round with Sugar and a red-hot Fire-ſhovel ; and put in ſome of your Syrup : ſerve up this Pye either hot or cold for a dainty Diſh.

Quinces are dreſs'd after the ſame manner.

A Peach-Tart.

TAKE ripe Peaches, ſlit them in two, pare them, take out the Core, put in the bottom of a Stew-pan ſome powder'd Sugar, place your Peaches in it, put them over the Fire, ſtir them now and then, make an Under-Cruſt with a Border round it, the thickneſs of a Thumb, and let it be baked. When done, put it in its Diſh, and your Peaches being ready and pretty well colour'd, turn them upſide down in a Diſh, put them over your Under-Cruſt. Put a little Water in the Stew-pan, where your Peaches were on the Fire, to make a little Syrup with the Sugar remaining in it, and pour this Liquor over your Peaches,

Peaches, placing over them their Kernels. This Tart is ſerved up either hot or cold for a dainty Diſh.

Another Peach-Tart.

YOUR Peaches being ready done in Sugar, as thoſe before, place them over the Paſte prepared for an Under-Cruſt, and let them either be baked in the Oven, or under a Cover with Fire under and over. When done, you'll glaze them with Sugar, by means of a red-hot Fire-ſhovel, and ſerve it up hot or cold for a dainty Diſh.

Another Sort of Peach-Tart.

PUT in the bottom of a Baking-pan ſome Puff-Paſte for an Under-Cruſt, with a border round it the breadth of a Thumb; ſlit ſome Peaches in two, pare them, take out the Stones, place them in your Abbeſs, ſtrew ſome powder'd Sugar over them. After which let your Tart be done in the Oven, or under a Cover with Fire under and over. When ready, ſtrew Sugar over your Tart, and glaze it with a red-hot Fire-ſhovel: Serve it up for a dainty Diſh either hot or cold.

A Cream-Tart.

PUT in a Stew-pan two Spoonfuls of fine Flower, with the Yolks of ſix Eggs, reſerving the White of them. Mix your Flower in a Quart of Milk, and ſeaſon it with Sugar and a Stick of Cinnamon, keep it ſtirring with

a Ladle, and put in a good Lump of Butter. Your Cream being half done, put in ſome green Lemon grated, ſome preſerved Lemon-peel ſhred ſmall, with ſome bitter Almond-biskets, let the whole be thoroughly done. When ready, let it be cold, then put an Abbeſs of Puff-paſte in a Baking pan with a border of Paſte, and put your Cream over it, mix it with ſome Orange Flower-water and the White of Eggs beaten up to Snow: Take care not to over-fill your Cuſtard, and let it be done either in the Oven or under the Cover of a Baking-pan, with Fire under and over. When ready and glaz'd with Sugar, by means of a red-hot Fire-ſhovel, ſerve it up hot for a dainty Diſh.

Cream Tarts are made after the ſame manner.

A Cream-Cuſtard with Veal-Kidney.

TAKE the Kidney of a Loin of Veal ready roaſted, and mince it well. Get ſome Cream made as that before, which is call'd Paſtry Cream, and mix it with the Kidney; ſeaſon the whole with Sugar, preſerv'd Lemon-peel cut ſmall, ſome bitter Almond-biskets, the Whites of five or ſix Eggs beaten up to Snow. Then get ready an under and aſide Cruſt in a Baking-pan, put over it your Ingredients, let it be baked in the Oven. When done, ſtrew it with Sugar, and glaze it with a red-hot Fire-ſhovel. Then put it into its

its Diſh, and ſerve it up hot for a dainty Diſh.

Tarts with Veal-Kidney are dreſs'd after the ſame manner.

A Marrow Pye.

TAKE Beef-Marrow and let it be melted; mix the melted Marrow with Paſtry Cream, ſtir it well, add a good deal of Sugar, (if there is none in the Cream) a little preſerved Lemon-peel cut ſmall, ſome bitter Almond-biskets, and a little Orange Flower-water, mix with it the White of ſix Eggs beaten up to Snow; then put your Ingredients over an Abbeſs, with a ſide Cruſt ready made and ſpread in the bottom of a Baking-pan. You may ſet off your Pye with what Ornaments you like; let it be bak'd immediately: Being done, ſtrew it with Sugar, glaze it with a red-hot Fire-ſhovel: Put it in its Diſh, and ſerve it up hot for a dainty Diſh.

Almond-Pye.

GET a pound of ſweet Almonds skin'd, pound them well, moiſten them now and then with the White of Eggs. Beat up the White of eight Eggs to Snow, mix four of their Yolks with *Savoy* Biskets, raſp'd green Lemon-peel, preſerv'd Lemon-peel cut ſmall, and ſome criſp'd Orange Flower, or Orange Flower-water. This done, take your Almonds out of the Mortar, mix them with the aforeſaid Ingredients, ſugar it and ſweeten it moderately, add the beaten White

White of Eggs, put it over your Abbeſs with a border round ready done with Puff-paſte in a Baking pan, and let it be bak'd. The reſt being done, as ſaid about thoſe before, ſerve it up hot for a dainty Diſh.

Spinage-Pye.

GET ſome Spinage pick'd, waſh'd and ſcalded: when ſcalded, put it into cold Water; take it out, ſqueeze out the Water. Mince all this and put it over the Fire in a Stew-pan, with a good Lump of Butter, ſome Sugar, and preſerv'd Lemon-peel cut ſmall. Moiſten them with Cream or Milk, let it be reliſhing and cold, then put it in a Baking-pan over Puff-paſte, as ſaid in the foregoing Article; let it be bak'd preſently, put it in its Diſh, ſugar it and glaze it with a red-hot Fire-ſhovel, ſerve it up hot for a dainty Diſh.

A Piſtacho-Tart.

GET a pound of Piſtacho's ſcalded, pound them and do them as directed to be done with the Almond-Pye. Take three or four *Savoy* Biskets, moiſten them a little with Cream or Milk, let them be handled like Paſte. Then mix them with the ſame things preſcribed in the Article of Almond Pye; doing the reſt as is explained in the ſaid Article.

Another

Another Piſtacho-Tart.

YOUR Piſtacho's being ſcalded and pounded, mix them with ſome Paſtry Cream; ſtrew over them Sugar, raſp'd green Lemon-peel, and preſerv'd Lemon peel cut ſmall; add the White of ſix Eggs beaten up to Snow; do the reſt as before.

The above two Compoſitions with Piſtacho's, are to be made uſe of with Tarts, and in the following Paſtry.

To make a Sort of Cakes call'd in French, (Gateaux de Nioffée.)

MAKE with Puff-paſte thin round Bits, the Circumference of the Foot of a Wine Glaſs, cut half of them into ſeveral ſorts of Forms, add ſome of the Ingredients of Piſtacho's, *viz.* to each Cake a bit of one ſort, and a bit of the other.

If you have a mind to make a ſort of Tarts call'd *Feuillantines*, rowl out as many bits of Paſte as you want, cut the half of each bit into divers ſorts of forms, putting Cream of Piſtacho's over thoſe that are not cut. Then put over the other cut out in faſhion the Cream, each Feuillantine having the ſhape of a Creſcent, faſhion them further with the point of your Knife. As for the Tarts call'd *Genoiſes*, rowl ſome fine Paſte for ſhort Cruſt. This Paſte being rowl'd in length very thin, put upon it in its whole length a Row of ſome bits of Piſtacho Cream the bigneſs of a

Button, on one ſide only; then lay the other part of the Paſte over the ſaid bits, and ſhape your Genoiſes. This done, cut them ſmooth with a Jagging-iron, and raiſe an Edge round; then let them be fry'd.

The aforeſaid Paſtry being done, ſtrew it with Sugar, and glaze it with a red-hot Fire-ſhovel. Uſe theſe Tarts or Cakes to garniſh large dainty Diſhes. Obſerve that the aforeſaid Cakes and Feuillantines are only bak'd.

A Chocolate Tart.

PUT two Spoonfuls of fine Flower in a Stew-pan, with the Yolks of ſix Eggs, reſerve their White, mix theſe with ſome Milk, add a Quarter of a pound of raſp'd Chocolate with a Stick of Cinnamon, ſome Sugar, a little Salt, and ſome raſp'd green Lemon-peel; and let them be a little while over the Fire. After which put in a little preſerv'd Lemon-peel cut ſmall, and having taſted whether it has a fine Flavour, let it cool. When cold, mix this with the reſerved White of Eggs beat up to Snow; doing the reſt as directed in the other Articles.

This Compoſition, as alſo the Marmelade made either with Apples or with Apricocks, may be uſed with *Tarts*, *Feuillantines*, *Genoiſes*, *Cakes*, &c.

A Cinnamon-Tart.

PUT in a Stew-pan two Spoonfuls of fine Flower with the Yolks of ſix Eggs, and mix

mix it with Cream or Milk, put in ſome pounded Cinnamon, which Powder muſt be predominant, ſweeten it with Sugar, add a little Salt, raſp'd green Lemon-peel, and ſome preſerv'd Lemon-peel, cut ſmall. Put all theſe a little over the Fire, and being done, put in ſome bitter Almond-biskets pounded, with a little Orange-Flower-water. It being cold, mix it with the White of Eggs beat up to Snow, and put in your Cream: put in a Baking-pan an Abbeſs of ſhort Cruſt: make a Border round, pour in it your Cream, and bake it; being bak'd, ſugar it, and glaze it with a red-hot Fire-ſhovel, diſh it up, ſerve it up hot.

This Mixture is likewiſe very proper for all ſorts of ſmall Paſtry-works, and to ſtuff Cakes with.

Tart (in Buſquéres.)

ROLL ſome fine Puff-paſte, cut it ſquare, fill it with Sweet-meat, ſquare your Lid after the ſame manner with Flowers, and Ornaments upon it: or elſe inſtead of the Lid lay over ſmall Slips of Paſte placed croſs-ways, as uſually done over other Tarts either great or ſmall. Make your Buſquéres, which are Slips of Paſte, in proportion to your Tart: place eight or ten of them in your Diſh, and make them ſtick to it with Caramel.

Let your Tart be bak'd, the Diſh being put on a Tin-plate. When done, ſerve it up, garniſh'd on the top with preſerv'd Orange,

or other dry Sweet-meats. You may alſo make your Buſquéres with the ſame Paſte as the Croquante is made of. The Upper and Under-cruſt of the ſame Paſte, fill'd with any Sweet-meat. Let your Buſquéres be well glaz'd.

Tart (en Colonade.)

THIS Tart is made either with Paſte for a Croquante, or with Puff-paſte. Make an Under-cruſt in what ſhape you pleaſe, and make in Paſte ſeveral SS, or Dolphins, which you bake ſeparately upon a Tin-plate. Your Under-cruſt being hardened, dip the ſaid SS, or Dolphins, in Syrup, to place them over your Cruſt, then put upon your Under-cruſt all ſorts of Sweet-meat or Currant Jelly; adorn it as you pleaſe, ſerve it up as a dainty Diſh.

Puff-Cakes.

MAKE ſome fine Puff-paſte, roll it as thin as a Crown-piece, take a Diſh of the bigneſs of the Cake you deſign to make, and place the ſame over your Paſte which you cut round. Being thus cut, put it on a Sheet of Paper, or upon a Tin-plate; then make another round piece of Paſte in the ſame manner, cutting in it what Figures you pleaſe. Fill the firſt Abbeſs either with a Marmelade of Apricocks, or Apples, or with a Cream of Piſtacho's, and cover it with your Abbeſs cut out into Figures. Then bake your Cake, and being

being done, ſtrew ſome fine Sugar over it, and glaze it with a red-hot Fire-ſhovel. Put it in its Diſh, and ſerve it up either hot or cold for a dainty Diſh: if it is filled with Cream, ſerve it up always hot.

A Cake of Mille Feuilles.

IN order to make this Cake, get four or five pounds of fine Flower, and make a good Puff-paſte; that being done, roll it as thin as a Half-Crown piece. Then put over it a Diſh of the bigneſs of the Cake you deſign to make, cut your Paſte round it, and put this piece of Paſte ſo cut round upon a Sheet of Paper. Cut out in the ſame manner ſeven or eight Abbeſſes more, cutting one of them into ſeveral Figures, to be placed on the top of your Cake. This being done, let them be baked ſeparately, then glaze the Abbeſs cut out into Figures, and make your Cake as follows: Put over one of theſe Abbeſſes a Laying of Apricock Marmelade; then over this another Abbeſs with a Laying of Jelly of Currants; again, another Abbeſs over the laſt with Jelly of Goosberries. Continue after the ſame manner to place the reſt of your Abbeſſes, putting between them your ſeveral Layings of preſerv'd Rasberries, Apple-Jelly, *&c.* placing on the top your figur'd and glaz'd Abbeſs, ſo that the reſt may not be ſeen: To which purpoſe, your Cake muſt be glaz'd with a white Glaze, a green Glaze, and a cochenille-colour Glaze, to hinder our perceiving that

there is more than one Abbeſs. Make the Glaze thus, *viz.* beat together in an earthen Veſſel with a wooden Spoon about a pound of Powder-ſugar, the White of two Eggs, and the Juice of half a Lemon. If this Mixture proves to be too thin, put ſome more Sugar in it; then divide this Compoſition into three parts: in the firſt, put nothing, but leave it white as it is; in the ſecond, put a little Cochenille, to make it red; and the third green, with ſome Juice of Spinage. Glaze your Cake from top to bottom, firſt, with a Streak of your white Compoſition, then with a Streak of the red, and afterwards with a Streak of the green; following the ſame order till your Cake is intirely glazed. Then to dry your Icing, put your Cake for a little while, in a warm Oven, or before the Fire, turning it round now and then. Your Cake being as it ſhould be, you lay it in its Diſh, and ſerve it up for a dainty Diſh. It may be made as ſmall or as large as you pleaſe.

A Cake with Bacon.

ORDER and cut your Puff-paſte as in the preceding Article. Cover one of your Abbeſſes with Bacon pounded or melted, together with ſome middling Bacon more than half boil'd, and cut into flat Pieces of the bigneſs of a Thumb; make a Border round it. Then put over this ſuch another Abbeſs, and put upon it the ſame Bacon as before: then put over it a third Abbeſs, after the ſame man-

ner as the former: rub the top of it with a beaten Egg, and ſtick ſome bits of middling Bacon in it, about the length of half a Finger, and of the ſame thickneſs. Before you blanch your Bacon, uſe it; and having ſtuck your Cake with as many bits of Bacon as poſſible, without their touching one another, put it in the Oven. When bak'd, lay it in its Diſh, and ſerve it up hot for a dainty Diſh.

A Cake call'd Puis d'Amour.

MAKE a Puff-paſte, roll it into the thickneſs of a Crown-piece, and put it round a Diſh as before; put this firſt Abbeſs upon a Tin-plate, then take another Diſh a Thumb's breadth ſmaller than the firſt, and cut round it a ſecond Abbeſs; cut out of the middle of it, a piece of ſix inches in Circumference, more or leſs, according to the bigneſs of your Cake. This being done, put this laſt Abbeſs over the firſt, and make with ſome of the ſame Paſte four SS, the bigneſs you think fit, at leaſt four inches long. Let all be dry'd in the Oven; then ſtrow ſome Sugar over your Cake, glaze it with a red-hot Fire-ſhovel. The four SS muſt be glaz'd all over. Make with Paſte a little Chain of the length of four or five Thumbs, like the Chain of a Well, which muſt be bak'd, and glaz'd like the reſt. Make likewiſe five ſmall Cakes of the bigneſs of a Fiſt, with a Paſte, commonly uſed for a ſort of Cake call'd in *French, Petit Choux gras.* Theſe five ſmall

Cakes are to be made in imitation of Pales; and when bak'd, are to be filled up with Currant-jelly, or Marmelade of Apricocks, ſplitting a corner of them without parting them. Then rub theſe ſmall Cakes with melted Butter, ſtrew them with Sugar, and glaze them with a red-hot Fire-ſhovel. The whole being ready, diſh up your Cake, and fill up the middle of it with ſome Jelly of Currants, or Marmelade of Apricocks. Then warm ſome Caramel in a Stew-pan, in which you dip both ends of your SS, placing them upright croſs-ways on your *Puis d'Amour*; ſo that one end of each may touch the top of the other. This done, dip likewiſe in your Caramel the End of your Chain, laying the ſame over the top of your SS, ſo that it may imitate the nature of a Chain and Pale of a Well After this, put one of your little Cakes in the middle on the top of your Well, and the other four between the Intervals of your SS, and ſerve it for a dainty Diſh. You may make it as large or as little as you pleaſe.

Small Cakes of Puis d'Amour.

ROLL your Puff-paſte of the ſame thickneſs as that before, cut it in Abbeſſes of the bigneſs of the top of a Wine-Glaſs, with a dented Jagging-iron, place them upon a Tin-plate. Then make as many more Abbeſſes about the ſixth part ſmaller than the former; cut out of the middle a round Piece of the breadth of a Six-pence, more or leſs, accor-

according to the bigneſs of the *Puis d'Amour* you deſign to make; then put theſe Abbeſſes over the firſt, keeping the ſmall round pieces cut off to be baked with the reſt; and when done, ſweeten them with Sugar: glaze it with a red-hot Fire-ſhovel. Then pour in ſome Jelly of Currants or Marmelade of Apricocks, then cloſe them with the ſmall round Piece cut out. Diſh up your Cakes, and ſerve them up for a dainty Diſh.

A Cake rolled up in the Form of a Snail.

GET ſome Puff-paſte and Cream made after the ſame manner, as in the Article of Cream Tarts or Franchipane; you may make it either white or green. Spread your Paſte the length of one or two Yards, of the breadth of four or ſix Fingers, and about the thickneſs of two Crown-Pieces. Put your Cream in the middle the whole length of it, and cloſe your Paſte ſo as that the Cream may not run out, and make it in the ſhape of a large Sauſage. This being done, put it on Paper well butter'd, turning it round to imitate the form of a Snail, and rub it with beaten Eggs. Put it in the Oven, make alſo a Border of butter'd Paper round it, bake it. When bak'd, ſtrow over it ſome fine pounded Sugar, and glaze it with a red-hot Fire-ſhovel. Diſh it up, and ſerve it for a dainty Diſh.

A Cake call'd Feuillantine.

FOR this Cake uſe the ſame ſort of Cream as in the foregoing Article. Make an Abbeſs over a Sheet of Paper, and put your Cream in it to make it finer; make round it an ornamental Border of the ſame Paſte, make the ſame Ornaments on the top. This being done, rub it with beaten Eggs, and put it in the Oven. When bak'd, you muſt glaze it with Sugar through a red-hot Fire-ſhovel; and ſerve it up either hot or cold for a dainty Diſh.

An Almond-Cake.

TO make ſuch a Cake of a moderate ſize, take a pound of ſweet Almonds with about thirty bitter ones ſcalded, and pound them well; put now and then ſome White of Eggs. When pounded, put it in a Veſſel, add three quarters of a pound of powder'd Sugar with a little Orange Flower-water, three Eggs, and ſome raſp'd green Lemon-peel. Then beat all together; put in now and then ſome Yolks of Eggs. When they are well beaten, and begin to look white, having already put into it about a dozen of Yolks of Eggs, beat up the White of them, whilſt at the ſame time you have another Perſon to pound your Compoſition, leſt the Almonds ſettle in the bottom. The White of your Eggs being well beaten, mix it with the ſaid Compoſition, then put in a Tin Patty-pan well rubb'd with Butter. Now put it in a moderate

moderate warm Oven, and let it bake, during three quarters of an hour, but let it not bake too quick underneath. Let it be of a good colour. When done, turn it upside down, serve it for a dainty Dish.

Small Cakes are made with the same Paste, taking only smaller Patty-pans.

A sort of Cake called Bonnet de Turquie.

TO make this Cake, you must get a Mould call'd in *French* (*Bonnet de Turquie en Côtes de Melon.*) It is made either with the same Paste as the *Savoy* Cakes, or with the Almond-paste above mentioned, or else with that used for Croquante, which you put in your Mould or Patty-pan; to have the true Print thereof, prick it with a point of a Knife. You may make your Paste finer, and even make your Abbess with a white Marchpane Paste, made with sweet Almonds well pounded, together with a few bitter ones, to give it a better Flavour. Your Almonds being well pounded, put them over the Fire in a Stew-pan, with a handful of powder'd Sugar, keep it stirring. Being done enough, make with it an Abbess like that for a Croquante: put it in your Patty-pan, and bake it to a fine Colour. Your *Bonnet de Turquie* being bak'd, rub the sides of it with Sweetmeat, and strow over this some small Sugar-plumbs of divers Colours, making one side of one Colour, and the other of another; serve

it

it up hot over a Bottom furniſhed with Sweet-meat, like the Bottom of a *Croquante*.

A Crackling Cake in the ſhape of a Crown.

THIS is generally made with Paſte for a *Croquante*, with which make ſome Slips, which you put into a Stew-pan, imitating as much as poſſible the form of a Crown, either Imperial or any other, Colour it, and ſet it to bake. When bak'd, rub it with Sweet-meat of divers Colours, and ſtrow over this ſmall colour'd Sugar-plumbs as before. Serve it up over a Bottom like that of a Croquante, with Sweet-meats of divers Colours garniſh'd, provided it be broke through, and looks like a Crown.

A Crackling and glaz'd Cake, in French, Croquante Vitrée.

TO make this, your Paſte need not be ſo very fine: make it thus; *viz.* to two Ounces of Sugar take ſix Ounces of fine Flower at leaſt, and a little Orange Flower-water, but no Eggs, becauſe they would make your Paſte too dry: moiſten it with Water, and mind that it be neither too ſoft nor too hard: Then rub a Stew-pan with Butter, put in it an Abbeſs of your Paſte, cut out into divers Figures. When ready to be bak'd, ſtrow ſome Sugar over it. Then put it in the Oven, where you turn it now and then, and keep a dry piece of Wood flaming in the Oven, to give your Cake a fine Colour. When

bak'd

bak'd to your liking, let it be cold before you take it out; being cold, put your Pan a little over a Stove to looſen your Cake. As for the bottom, you may make it in what ſhape you pleaſe, with a Paſte made with Almonds, as in the March-pane Paſte. When you are ready to ſerve up this Cake, put in the bottom ſome Sweet-meat of divers Colours, or ſome Jelly of Currants; ſerve it up, with its Lid, for a dainty Diſh.

A Cake call'd Croquante de Feuilletage.

MAKE an Abbeſs of Puff-paſte, put it in the bottom of a Stew-pan, or of a Baking-pan, and cut it into what ſhape you pleaſe. Let it be half-baked, then ſugar it, and particularly the Slits of the Puff. Put it into the Oven again, don't let it be out of your ſight, let it glaze well, take it out, let it be half cold, take it off without breaking, make another Abbeſs with ſome of the ſame Puff-paſte, of the ſame bigneſs as the other, and let it be bak'd: then diſh it up, rub it with Jelly of Currants, or other Sweet-meats, put over it your glazed Abbeſs, ſerve it up for a dainty Diſh.

Savoy-Cake.

PUT in ſome Eggs into one Scale, and ſome powder'd Sugar into the other, both of the ſame weight: take the Sugar out of the one, leave half of your Eggs in the other: weigh fine Flower of the weight of half your Eggs. Then part the White from the Yolks of Eggs, and beat up the White to Snow; put in ſome

Yolks, beat it together, put your Sugar into it, and a moment after your Flower; add raſp'd green Lemon-peel, Leaves of criſp'd Orange Flower cut ſmall; then take a Tin Patty-pan, or a Stew-pan, or a *Bonnet de Turquie* rubb'd with Butter, and put in your Mixture, putting over it Slices of criſp'd Almonds and Piſtachoes not colour'd, with preſerv'd Lemon-peel cut ſmall: put it immediately into an Oven moderately hot, and let it bake about an hour and a half. Your Cake being bak'd, take it out of the Tin Patty-pan; when 'tis well coloured, ſerve it up or glaze it like the Cake (of Mille Feuilles) or elſe rub it with Syrup, and ſtrow it with colour'd Sugar-plumbs; diſh it up, and ſerve it hot for a dainty Diſh. You may make them as ſmall as you pleaſe in ſmall Patty-pans.

Another Savoy-Cake.

THE Cake is made very near the ſame with a Bisket. For a middling ſort of Cake, take a pound and a half of powder'd Sugar, put it into a Veſſel, break thirty Yolks of Eggs, keep the White. Add Almonds or Almond-biskets, and Macaroons, bruis'd with green Lemon-peel, ſome preſerv'd Lemon cut ſmall, and a little Orange Flower-water. With the Yolks of Eggs aforeſaid, put in one after another to thicken the Mixture; the White of your Eggs being beat up to Snow, and mixed with the reſt, add by degrees a pound and a quarter of ſifted Flower. This done,

done, rub a Tin-pan or a Stew-pan with Butter, put in it your Mixture, bake it in a middling Oven for an hour and a half. Being baked, glaze it to the Colour you like; (ſee the Article of the Cake call'd *Mille Feuilles* :) or elſe you may glaze it white, ſtrow'd with ſmall colour'd Sugar-plumbs; but if it proves to be of a fine Colour, you may ſerve it up. Small ones are made with the ſame Paſte in little Moulds.

Poupelain.

PUT about two or three Glaſſes of Water in a Stew-pan over the Fire, with a piece of Butter of the bigneſs of an Egg, a Stick of Cinnamon, and a little Salt. When it boils, put in it by degrees Flower enough to make it pretty thick, and keep it ſtirring a while; then take it off from the Fire, and let it cool a little; then put it in a clean Stew-pan, break in ſome Eggs one after another. Don't make your Paſte too thin, add a little green Lemon-peel raſp'd, rub a Sheet of Paper with Butter, lay over it your Paſte two fingers wide; of which you form your Poupelain, put Paper round it to hold it up. Put it in a moderate Oven, which you muſt open as little as poſſible. Your Cake being bak'd, draw it, open it in the middle, take out the Paſte, then rub it with melted Butter; ſugar it, and glaze it with a red-hot Fire-ſhovel, or in the Oven. Then put in it a thin Laying of Jelly of Currants, or of other Sweet-meat, with

ſome

ſome preſerv'd Lemon-peel cut in ſmall thin Bits. Cover your *Poupelain* with the other half, rub it with melted Butter, (ſome ſugar it,) glaze it with a red-hot Fire-ſhovel, diſh it up, and ſerve it hot for a dainty Diſh. You may make it as large, or as ſmall as you pleaſe: you may likewiſe bake it in a Stew-pan, rubb'd with Butter, or elſe in a *Bonnet de Turquie.* This ſort of Fritters ſerves alſo to make Fritters, call'd Pets, *&c.*

A Quail Pye.

YOUR Quails being pick'd and drawn, take out their Gall, and put their Livers on a Dreſſer with ſome Muſhrooms, a little Ham, a little Bacon, ſome Chibbol and ſome Parſley cut ſmall, ſeaſoning the whole with Pepper, Salt, and Sweet-herbs; and having minced and pounded it, ſtuff your Quails with it; then put in a Baking-pan an Abbeſs with a ſhort Cruſt, neither too thick nor too thin, and make in it a Laying of Bacon ſcrap'd, minc'd, or pounded. Then place in it your Quails with Bits of Sweet-breads, Cock's-Combs, and Muſhrooms; ſeaſon it, and put in the middle a Bunch, and ſome Butter on the top; cover it with Slices of Veal and Bards of Bacon, lay over it an Abbeſs of the ſame Paſte, make round it what Ornaments you pleaſe, rub it with beaten Eggs. When baked and diſhed up, take out the Slices of Veal and Bacon with the Fat: pour in it ſome Eſſence

of

of Ham, let your Pye be reliſhing, ſerve it up hot for a firſt Courſe.

A Pye, with a Sort of Stuffing, call'd Godiveau.

MINCE a Bit of Veal, together with the Breaſts of ſome Capon and Partridge, and as much Beef-Suet as Meat; ſeaſon it with Pepper, Salt, Sweet-herbs, fine Spice, and Parſley, all chopped ſmall. Lay an Abbeſs made with a ſhort Cruſt in a Baking-pan; place over it ſome Sweet-breads, Cocks-combs, Muſhrooms, and forced Meat-balls, and put Slices of Bacon and ſome Butter over the whole. Cover your Pye with the ſame Paſte, rub it with the Yolk of an Egg, and ſend it to the Oven. When bak'd, take out the Bacon and the Fat, put ſome Cullis of Veal and Ham in it; and it being reliſhed, ſerve it hot. You may put in ſome Artichoke-bottoms and Tops of Aſparagus, when the Seaſon permits.

A Woodcock Pye.

YOUR Woodcocks being pick'd and drawn, lard them with ſmall Bacon ſeaſoned, take off the Legs and Wings, cut the Carcaſes in two, pound the Guts with ſcrap'd Bacon, Truffles cut ſmall, Parſley and Chibbol. Make an Abbeſs of the bigneſs of your Pye; cover it over with a Laying of your pounded Mixture, place the Wings and Legs over it, and ſeaſon it with Salt, Pepper, Sweet-

herbs,

herbs, and fine Spice, lay over all Bards of Bacon with ſome Butter; cover your Pye with an Abbeſs, rub it with Eggs, and ſend it to the Oven. Now make a Cullis thus, *viz.* Take a pound of a Fillet of Veal, ſome Slices of Ham, an Onion cut into two, and ſome Carrots cut into bits. Put theſe in a Stew-pan over the Fire, cover it, and let it ſweat. When it begins to ſtick, put to it a Lump of Butter with a Duſt of Flower; keep it ſtirring; moiſten it with half Broth and half Gravey; ſeaſon it with a whole Chibbol, Sweet-herbs and Muſhrooms; and put a Glaſs of White Wine into it, with ſome of your uſual Cullis. Whilſt it is ſtewing ſlowly, pound the Carcaſes and the Heads of your Woodcocks. When pounded, put it in your Cullis, let it be reliſhing, ſtrain it off, and keep it hot. Your Pye being baked, take it out, diſh it up, take out the Slices of Bacon and the Fat, put in it your Cullis with Lemon-juice, and ſerve it up hot.

A Pye with Snipes is made the ſame way, only you cut them in two, or leave them whole.

A Partridge Pye.

YOUR Partridges being done, truſſed, and blanch'd, cut off the Wings and the Legs; pound the Livers with ſome Bacon. Lay an Abbeſs in a Baking-pan, put over the ſame pounded Bacon and Livers; upon this, place your Wings and Legs with ſome Sweet-breads

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cut into bits, Muſhrooms and Truffles; ſeaſon it with Pepper, Salt, Sweet-herbs, and fine Spice; cover it with Slices of Ham, Veal, and Bacon: at laſt cover your Pye with an Abbeſs, rub it with Eggs, and let it be done in the Oven, or under a Cover. Then make a Cullis thus, *viz.* Take ſome Slices of Veal and Ham, with Onions and Carrots, cut into bits; let it ſweat over a Stove: when it begins to ſtick, moiſten it with half Gravy and half Broth; ſeaſon it with Muſhrooms, Truffles, a Sprig of ſweet Baſil and Rocamboles; put in it a couple of Glaſſes of Champain, and thicken it with a Ladle full of your uſual Cullis. Pound the Carcaſſes of your Partridges, take out the Meat of your Cullis, let it be of a good Taſte, put in it the pounded Carcaſſes, ſtrain it off, and keep it hot. When your Pye is bak'd, open it; take out the Veal, Ham, and Fat; diſh it up; put in it your Cullis, and ſerve it up hot for a Courſe.

A Lark Pye.

PICK, draw, and truſs your Larks. Pound the Guts with ſome Bacon, ſeaſon them with Pepper, Salt, Sweet-herbs, fine Spice, Muſhrooms, Truffles, and a little Sage, and with theſe farce your Larks. Lay an Abbeſs made with a ſhort Cruſt in a Baking-pan; put over the ſame ſome pounded Bacon and Beef-ſuet; place your Larks in it; ſeaſon it with Pepper, Salt, Sweet-herbs and fine Spice;

lay ſome Slices of Bacon with Butter over it; cover it with an Abbeſs; rub it with Eggs; ſend it to the Oven, or let it be done under a Cover. When bak'd, open it; take out the Bacon and the Fat; diſh it up; put in it ſome of your uſual Cullis or Eſſence of Ham, and ſerve it up hot.

A Rabbit Pye.

YOUR Rabbits being skin'd and drawn, cut them into eight Pieces, mince the Liver with ſcrap'd Bacon, Parſly, Chibbols, Shallots, Pepper, Salt, Sweet-herbs, and fine Spices. Lay in a Baking-pan an Abbeſs made with a ſhort Cruſt, put over it the pounded Liver, place in it your Rabbits with Muſhrooms and Truffles; ſeaſon it with Pepper, Salt, Sweet-herbs, and fine Spice; lay Slices of Bacon with Butter over it; cover it with an Abbeſs; rub it with Eggs, and let it be baked about three hours. Then open it; take out the Bacon and the Fat; put in it ſome Eſſence of Ham, or Cullis of Rabbits: diſh it up, and ſerve it hot for a Courſe.

A Pye with Slices of Hares or Leverets.

YOUR Hares being skin'd and drawn, cut the Fleſh of their Back into Slices, and mince their Livers with ſcrap'd Bacon, Parſley, Chibbols, Shallots, Muſhrooms, Truffles, Pepper, Salt, Sweet-herbs and fine Spice. Lay an Abbeſs made with a ſhort Cruſt in a Baking-pan; put in the pounded

Livers; then your Slices; and laſtly, ſome Butter and Slices of Veal, Ham, and Bacon: cover your Pye with Paſte, rub it with Eggs, and ſend it to the Oven. When bak'd, open it; take out the Fat and the Slices of Ham, Veal and Bacon: diſh it up, put ſome Cullis or Eſſence of Ham into it, and ſerve it up hot for a Courſe.

Squab Pye.

SCALD your Squabs, draw them, and truſs them as for ſtewing, and blanch them. Mince ſome Bacon and Beef-ſuet, and pound it; lay in a Baking-pan an Abbeſs made with a ſhort Cruſt, put pounded Bacon and Beef-ſuet over it, place your Squabs in it, with Sweet-breads, Muſhrooms, Artichoke-bottoms and Truffles; ſeaſon it with Salt, Pepper, Sweet-herbs and fine Spice; lay ſome Butter and Slices of Bacon over it; cover it with an Abbeſs; rub it with Butter, and let it bake about two hours. Then open it; take out the Bacon and Fat: diſh it up; put in it either an Eſſence of Ham, a white Cullis, a Cray-fiſh Cullis, or ſome beaten Eggs, and ſerve it up hot for a Courſe.

Chicken Pye.

SINGE your Chickens, draw and truſs them as for boiling. Blanch them in boiling Water, and cut them out as for a Fricaſſée. Lay in a Baking-pan an Abbeſs made with a ſhort Cruſt; put over it ſome

Minc'd-meat or Godiveau; and your Chickens with Sweet-breads cut into bits, Mushrooms and Truffles; season it with Pepper, Salt, Sweet-herbs and fine Spice; lay some Butter and Slices of Bacon over it; cover it with an Abbess; rub it with Eggs, and let it be baked about two hours. When bak'd, open it; take out the Bacon and the Fat; dish it up, put a white Cullis in it, an Essence of Ham, or some beaten Yolks of Eggs, and serve it up hot for a Course.

The Pye with Pinions, Livers, and Hearts of Fowls is made the same way.

A Sweet-bread Pye.

SOAK your Sweet-breads in fresh Water, and blanch them in boiling Water. Cut some Bacon and Ham into Slices, season'd with Pepper, Salt, Sweet-herbs, and fine Spice. Lard therewith your Sweet-breads. Lay in a Baking-pan an Abbess of a short Crust or some Puff-paste; over this put some minc'd Meat or Godiveau; place your Sweet-breads in it, with Mushrooms, Truffles, and Cocks-combs; season'd with Salt, Pepper, Sweet-herbs, and fine Spice: lay some Slices of Bacon with Butter over it; cover it with an Abbess; rub it with Eggs, and send it to the Oven. When bak'd, open it; take out the Bacon and the Fat; dish it up; put in it an Essence of Ham, or a Craw-fish Cullis, and serve it up hot.

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A Pye with Fat Livers is done the ſame way.

A Pye with Fricandos.

TAKE a Nut of Veal, cut it in Slices, beat them flat, and lard them with fine Bacon. Strow them with a Duſt of Flower, blanch them in melted Bacon, or Hogs-lard; then take them out, and let them cool. Lay an Abbeſs of ſhort Cruſt in a Baking-pan, with minc'd Meat or Godiveau over it; place your Fricandos in it with ſome Muſhrooms; ſeaſon it with Pepper, Salt, a Crum of Garlick, and a Bunch of Sweet-herbs; lay Slices of Bacon with Butter over it; cover it with an Abbeſs; rub it with Eggs, and let it bake about three hours. Then open it; take out the Bacon and Fat; diſh it up; put in it ſome of your uſual Cullis or Eſſence of Ham, with Lemon-juice: let it be reliſhing, and ſerve it up hot for a Courſe.

A Pye with Sheeps-Tongues.

TAKE Sheeps-Tongues half done in a Braiſe, or in a Seaſoning; pick them, and ſlit them in two. Lay an Abbeſs in a Baking-pan, put over it ſome minc'd Meat or Godiveau; place over it a Laying of your Tongues, ſeaſon'd with Pepper, Salt, Sweet-herbs and fine Spice, then a ſecond Laying of your Tongues, ſeaſon'd the ſame way: lay over them Slices of Bacon with Butter; cover your Pye with an Abbeſs; rub it with

Eggs, and let it bake about two hours. When done, take it out, open it; take out the Slices of Bacon; diſh it up, put in it minc'd Sauce, and ſerve it up hot for a Courſe.

See the manner of making this minc'd Sauce in the Chapter of Sauces and Cullis.

A Pye with Neats-Tongues.

A Pye with Neats-Tongues or Calves-Tongues, is done as that before; but the Neats-Tongues are cut into Slices, and the Calves-Tongues into long Pieces.

A Pye with Chickens or other Meat in a Diſh.

PUT in the Bottom of a Diſh a Laying of minc'd Meat or Godiveau, and make round it a Border with Puff-paſte. Then place your Meat in it, ſeaſon it with Pepper, Salt, Sweet-herbs, fine Spice, Muſhrooms and Truffles; lay Slices of Bacon and Butter over it, cover it with an Abbeſs of Puff-paſte cut out into divers Figures, rub it with Eggs, and put it in the Oven. When bak'd, take it out, open it, take off the Slices of Bacon and the Fat, put in it ſome Cullis, let it be reliſhing, cover it again, and ſerve it up hot for a Courſe.

Pye (a l'Eſeuille.)

THIS Pye is made with Chickens or other Meat the ſame way as the Pyes before mention'd; but you cover it with an Abbeſs of

of Paſte made the *Spaniſh* way. See the way of making it in the Article of Patty-Pattees. Don't rub it with Eggs, but with melted Hog's-lard. When bak'd, put in it through a Funnel what Sauce you pleaſe, and ſerve it up hot for a Courſe.

Puff-Paſte with Beef-ſuet.

CHOP ſome freſh Beef-ſuet, melt it, but don't let it be brown. Strain it off, put in freſh Water and pound it; make your Paſte with it, as you do with Butter. This Puff-paſte ſerves in hot Countries, when they cannot eaſily get Butter. It is us'd with the ſame ſorts of Paſtry-Work, as that made with Butter. This ſort of Paſtry muſt be ſerved up hot, that it may be found as good as that made with Butter.

You may make a Paſte for ſhort Cruſt with Beef-ſuet melted and pounded as before. It is us'd with Pyes ſerv'd up either hot or cold. The ſame Beef-ſuet is likewiſe good to moiſten the Inſide of Pyes.

Puff-Paſte with Oil.

TAKE ſome Beef-ſuet, melt it, ſtrain it off, put it in freſh Water a little while; then take it out, ſqueeze it and pound it with a little Oil. When mix'd, put more Oil into it, and pound it again; and do the ſame till your Beef-ſuet be as ſoft as Butter. This being done, put ſome Flower on a Dreſſer, make a hollow in the middle, put a little Salt into it, with a couple of Eggs and a Glaſs

of Oil, mix it with freſh Water, let your Paſte be as ſoft as your Beef-ſuet and Oil pounded together; keep it a little while, then roll it, put over it as much Beef and Oil as Paſte over it, then double your Paſte, roll it, double it again five times. This ſort of Paſte is proper in Countries where Butter is ſcarce. You may uſe it with all ſorts of Paſtry, provided you ſerve it up hot. You may take Hog's-lard inſtead of Beef-ſuet.

Another Sort of Puff-Paſte with Oil.

PUT about three pound of Flower on a Dreſſer, make a hollow in the middle, put in it two Eggs with a Glaſs of Oil; mix it with freſh Water, and let it ſtand. Then roll your Paſte very thin, put over it ſome Oil, but very little at a time. Repeat this about ſix times, putting in it about two pound of Oil. This Paſte ſerves for all ſorts of Pyes.

Pye (a la Oli, *the* Provençal *Way.*)

MAKE a Puff-paſte with Oil as the laſt, putting in it Anchovies cut ſmall and pounded, when you mix the Flower. Then lay in a Baking-pan your Paſte the thickneſs of a Crown-piece, put round it a Slip of the breadth of a Thumb. Take Anchovies clean, and bone them, cut them into two, put them round your Abbeſs at a diſtance from each other: do the ſame till your Abbeſs be full. Cut ſome Paſte into ſquare Slices of the breadth of

of a Thumb, and of the thickneſs of a Shilling, put theſe over each Anchovy. Then colour your Pye with Eggs, and ſend it to the Oven Let it be of a good colour, but not too dry. When bak'd, diſh it up, and ſerve it either hot or cold for a dainty Diſh.

A Carp Pye.

TAKE ſome Carps, ſcale and waſh them. Take off the Fleſh of one, put it on a Dreſſer, mince it with Crumbs of Bread boil'd in Milk, and a Lump of Butter, ſeaſon it with Salt, Pepper, Sweet-herbs, fine Spice and Muſhrooms. Lay in a Baking-pan an Abbeſs of the Paſte for ſhort Cruſt, and put in it your minc'd Carp. Gut your Carps, ſplit them into two, cut each half into three parts, put them over your Stuffing, with Muſhrooms and a Bunch of Sweet-herbs, ſeaſon it with Pepper, Salt, and Sweet-herbs, lay ſome Butter over it, cover it with an Abbeſs, colour it with Eggs, ſend it to the Oven. When bak'd, take it out, open it, take off the Fat, diſh it up, put in it a Ragoût of ſoft Roes of Carps, or a Cray-fiſh Cullis; ſerve it up hot for a Courſe.

A Pike Pye

IS made the ſame Way.

A Tench Pye.

SCALD, gut, and waſh your Tenches, and cut them into pieces. Lay an Abbeſs for ſhort Cruſt in a Baking-pan, put ſome Carp's Stuffing in the bottom, and put in your Tenches with Muſhrooms and Artichoke Bottoms; ſeaſon it with Pepper, Salt, and fine Spice, lay ſome Butter over it, cover it with Paſte, colour it with Eggs, and ſend it to the Oven. When bak'd, take it out, open it, take off the Fat, diſh it up, put in it a white Ragoût of ſoft Roes of Carp, or a Cray-fiſh Cullis, or other Cullis, and ſerve it up hot for a Courſe.

Eel Pye.

SKIN, gut, and waſh your Eels, bone them on the Back and Breaſt, cut them into pieces, blanch them, put them in freſh Water. Lay ſome Paſte for ſhort Cruſt in a Baking-pan, put in it a Carp-ſtuffing, place in it your Eels with Muſhrooms and dry Truffles, ſeaſon it with Pepper, Salt, Sweet-herbs, fine Spice, Parſley and Chibbol cut ſmall; lay ſome Butter over it, cover it with an Abbeſs, colour it with Eggs, ſend it to the Oven. When bak'd, take it out, open it, take off the Fat, diſh it up, put in it ſome beaten Eggs, or Cray-fiſh Cullis; ſerve it up hot for a Courſe.

Trout

Trout Pye.

YOUR Trouts being clean'd, lard them with Eel, or with fine Bacon and Ham. Lay in a Baking-pan an Abbeſs for ſhort Cruſt, put over it ſome Carp's Stuffing, and your Trouts with Muſhrooms: ſeaſon it with Pepper, Salt, and a Bunch of Sweet-herbs, with ſome Butter over it, cover it with an Abbeſs, colour it with Eggs, ſend it to the Oven. When bak'd, take it out, open it, take off the Fat, diſh it up, put in it a Cray-fiſh Cullis with Cray-fiſh Tails, or ſome Eſſence of Ham, ſerve it up hot for a Courſe.

Salmon Pye.

CUT your Salmon in pieces, lay in a Baking-pan an Abbeſs of Paſte for a ſhort Cruſt, put in it a Stuffing made with Carps, with your Pieces of Salmon over it: ſeaſon them with Pepper, Salt, Sweet-herbs, fine Spice, Muſhrooms cut into Slices, and Truffles, if you have any; lay ſome Butter over theſe, cover your Pye with an Abbeſs, colour it with Eggs, ſend it to the Oven. When bak'd, open it, take off the Fat, diſh it up, put in it a Cray-fiſh Cullis, or other Cullis, or elſe an Eſſence of Ham, and Lemon-juice. Serve it up hot for a Courſe.

Sturgeon Pye.

WASH your Sturgeon, cut it into ſquare Pieces of the breadth of four fingers, lard them with Eel, or elſe with Bacon and Ham;

Ham; lay an Abbeſs of Paſte for ſhort Cruſt in a Baking-pan, put in it a Stuffing made with the Fleſh of your Sturgeon, or with Carps; place over it your Pieces of Sturgeon with Muſhrooms and Truffles, if you have any: ſeaſon it with Pepper, Salt, Sweet-herbs, fine Spice, the Juice of two Lemons, Chibbols, Shallots, and a couple of Rocamboles cut ſmall. Lay ſome Butter over theſe, cover your Pye, ſet it off with Ornaments, colour it with Eggs, let it be in the Oven for two hours. When bak'd, open it, take off the Fat, diſh it up, put in it a Cray-fiſh Cullis, or minc'd Sauce, or an Eſſence of Ham; ſerve it up hot for a Courſe.

A Pye with Barbels or other Fiſh.

TAKE ſome Barbels, Turbats, or Soles, gut and waſh them, cut them into Slices; mince ſome of their Fleſh with Butter, Muſhrooms, and Truffles, if you have any; ſeaſon theſe with Pepper, Salt, Sweet-herbs, and fine Spice; put in the Crumbs of a Loaf boil'd in Milk, with a couple of Yolks of Eggs. Now lay in a Baking-pan an Abbeſs of Puff-paſte, put in your Stuffing, place your Slices over it, with Slices of Muſhrooms and Truffles, if you have any; ſeaſon them with Pepper, Salt, Sweet-herbs, fine Spice, and a couple of Rocamboles cut ſmall. Lay ſome Butter over them; cover your Pye with another Abbeſs; colour it with Eggs, let it be in the Oven for an Hour. When bak'd,

bak'd, take it out, open it on the Top, take off the Fat, diſh it up, put in a Cray-fiſh Cullis or other Cullis, ſerve it up hot for a Courſe.

A Smelt Pye.

SCALE, gut, and waſh your Smelts, put an Abbeſs in a Baking-pan, lay over it ſome Butter ſeaſoned with Salt, Pepper, Sweet-herbs, fine Spice, Muſhrooms, Parſley, and Chibbol cut ſmall; then place in it your Fiſh, ſeaſon it with Pepper and Salt, and put the reſt of your Butter over it: cover your Pye with another Abbeſs, ſet it off with Ornaments, colour it with Eggs, and let it be bak'd moderately about an hour. When baked, take it out, open it, take off the Fat, put in it a little Cullis of Cray-fiſh, or other Cullis, or ſome Eſſence of Ham; diſh it up, and ſerve it up hot for a Courſe.

Pearch Pye.

SCALE, gut, and waſh your Pearches, cut off the Heads, the Ends of the Tails, and the Fins. Lay in a Baking-pan an Abbeſs made with Paſte for a ſhort Cruſt, put over it ſome Butter ſeaſoned with Salt, Pepper, Sweet-herbs, fine Spice, Muſhrooms, Parſley, and Chibbols cut ſmall; then place your Pearches in it, ſeaſon them with Pepper, Salt, and Muſhrooms cut into Slices, lay the reſt of your Butter over them, cover your Pye with another Abbeſs, ſet it off with Ornaments,

naments, colour it with Eggs, and ſend it to the Oven. When baked, take it out, open it on the Top, take off the Fat, put a Ragoût of Muſhrooms, or a Cray-fiſh Cullis, or a white Ragoût of Oyſters, and ſerve it up hot for a Courſe.

Pyes with Quavivers are made the ſame way.

A Pye with minced Carps.

SCALE, waſh, and skin your Carps, mince their Fleſh on a Dreſſer; ſeaſon them with Pepper, Salt, Sweet-herbs, fine Spice, Muſhrooms, Parſley, and Chibbols cut ſmall; add the Crumb of a Loaf boil'd in Milk, and mix theſe all together. Put an Abbeſs of Puff-paſte into a Baking-pan, put in it your minc'd Carps, with ſome Butter over it, cover it with another Abbeſs, adorn it, colour it with Eggs, ſend it to the Oven. When baked, take it out, open it on the Top, take off the Fat, put in it ſome Cullis with Lemon-juice; ſerve it up hot for a Courſe.

You may make Pyes of all ſorts of Fiſh the ſame way.

A freſh Cod Pye.

PUT an Abbeſs of fine Paſte in a Baking-pan, put over it ſome Butter, roll'd in Flower, and ſeaſoned with Parſley, Chibbols, Muſhrooms cut ſmall, Pepper, Salt, Sweet-herbs, fine Spice and Shallots; put ſome Pieces of freſh Cod over it, ſeaſon them with Pepper,

Pepper, Salt, Parſley cut ſmall, Parſley Roots cut into Slices, and a little Mace. Put ſome Butter over theſe; cover your Pye with another Abbeſs; adorn it; colour it with Eggs; ſend it to the Oven. Now make a Sauce thus, *viz.* Put a Lump of Butter in a Stew-pan over the Fire, with a Duſt of Flower, Salt, Pepper, Nutmeg, a couple of Anchovies cut ſmall, and a Daſh of Vinegar; thicken your Sauce, and put in it ſome blanch'd Oyſters. Your Pye being bak'd, take it out, open it, take off the Fat, let it be reliſhing, ſqueeze a Lemon-juice into it, then put your Sauce into it, ſerve it up hot for a Courſe.

A Pye of ſalt Cod.

TAKE ſome ſalt Cod, unſalt it, boil it, then put about a pound of Butter into a Stew-pan, with a Duſt of Flower, Parſley, Chibbols, Shallots, Rocamboles cut ſmall, and Nutmeg: take your Cod out of the Water, bone it and cut it into Slices; put it into a Stew-pan with Cream; thicken your Sauce, put an Orange or a Lemon-Juice into it, let it be reliſhing and cold. Put an Abbeſs of Puff-paſte in a clean Stew-pan, put your Cod into it with a Lump of Butter over it, cover your Pye with another Abbeſs, adorn it, colour it with Eggs, ſend it to the Oven. When bak'd, take it out, open it on the Top, put in it a white Sauce made with Butter, Parſley, and Chibbol cut ſmall, ſtir it well to thicken it the better, cut the Cruſt taken off in pieces, placed

on

on the Top, ſerve it up hot for a Courſe. Pyes with dry Cod and Stock-fiſh are made the ſame way.

A Pye with ſoft Roes of Carps.

BLanch your ſoft Roes, put them in cold Water, take them out to drain. Then lay an Abbeſs of Puff-paſte in a Baking-pan, put over it a Stuffing made with Carps, or other Fiſh, or elſe minc'd Meat; place your ſoft Roes over it with Muſhrooms and Truffles; ſeaſon them with Pepper, Salt, and a Bunch of Sweet-herbs; lay over them ſome Butter with Slices of Bacon; cover your Pye with another Abbeſs, adorn it, colour it with Eggs, and ſend it to the Oven. When bak'd, take it out, open it, take off the Fat with the Slices of Bacon, put in it a Ragoût of Cray-fiſh Tails and Muſhrooms, and ſerve it up hot for a Courſe.

An Oyſter Pye.

BLanch ſome large Oyſters in their own Liquor, then put them in cold Water, and take them out to drain. Lay an Abbeſs of fine Paſte in a Baking-pan, put over it a Lump of Butter rolled in Flower, and ſeaſon'd with Pepper, Salt, Sweet-herbs, fine Spice, Parſley, Chibbol, and Muſhrooms cut ſmall; ſqueeze your Oyſters, to take out their Liquor; put them in your Pye; lay over them more Butter roll'd and ſeaſon'd as before; add to it Muſhrooms cut in Slices, and Truffles if you have

have any ; cover your Pye with another Abbeſs, adorn it, colour it with Eggs, ſend it to the Oven. When baked, take it out, open it, take off the Fat, put in it a minc'd Sauce ; ſerve it up hot for a Courſe.

Another Oyſter Pye, the Dutch *Way.*

TAKE ſome large Oyſters: lay in your Baking-pan an Abbeſs of fine Paſte, and put over it ſome Butter with raſp'd Cruſts of Bread and Parſley cut ſmall; make over it a Laying of Oyſters, put more Butter with Cruſts and Parſley as before, then make a ſecond Laying of Oyſters ; and do the ſame as before: cover your Pye with another Abbeſs, colour it with Eggs, ſend it to the Oven. When bak'd, diſh it up immediately, without taking off either the Upper-cruſt or the Fat; add only to it a Lemon-juice, ſerve it up hot for a Courſe.

Muſcle Pye.

CLEAN the Muſcles, waſh them in ſeveral Waters, put them in a Stew-pan over the Fire to open them ; take them out dry, and make your Pye with them the ſame way as the Oyſter Pye before mention'd.

An Egg Pye.

LET your Eggs be hard boil'd, cut them in Slices. Make a Sauce like that mention'd in the Article of Salt-Cod Pye: put your Eggs

into it, and let it be cold. Do the reſt as ſaid in the Article of the Cod Pye.

CHAP. II.

Of Pyes either hot or cold, with Fiſh, Fowls, Butchers Meat, and Veniſon Paſty.

Hot Fish Pyes.

Carp Pye.

SCALE and gut ſome Carps, lard them with long Bits of Eel well ſeaſoned, then form the Pye with the uſual Paſte, made as directed in the Chapter of hot Fleſh Pyes, which is proper enough for all ſorts of Fiſh Pyes. The Bottom and Sides of the Pye being made, put the Stuffing of a Carp, made as follows, in the bottom. Take the Fleſh of one or two Carps, Pikes, or Eels: but if theſe three ſorts of Fiſh are mixed together, your Stuffing will be the more delicate. Add ſome Bread-crumb boiled in Milk, ſome Muſhrooms, Truffles, (if you have any) Parſley, Chibbols and Shallots. The whole being well minc'd together, put in ſome Butter more or leſs, according to the quantity of your Stuffing. When your Pye is made of Carp, about ſix ounces of Butter will be ſufficient. Seaſon your Stuffing with Salt, Pepper, Sweet-herbs, and all ſorts of Spices, and pound it with Yolks of Eggs. Then

Then put your Stuffing in the bottom of your Pye, as before. You may make uſe of this Stuffing for Patty-pattees, and for all ſorts of Pyes with Fiſh: when the bottom of your Pye is covered with this Stuffing, place your larded Carps in it, with Muſhrooms, Truffles, and Morilles, if you have any; ſeaſon the whole with Salt, Pepper, Sweet-herbs, and fine Spice. Then make a Laying of Butter, and cover it with ſome of the aforeſaid Paſte; finiſh the Pye, in ſetting it off with Ornaments, as Roſes, Tulips, Flower-de-Lis, *&c.* This being done, rub it with beaten Yolks of Eggs, and keep it in the Oven for two hours. When bak'd, open it, and take off the Fat, and put in it either ſome Cullis, or a minc'd Sauce, with the Juice of a Lemon, and ſerve it up hot. See the way of making this Cullis in the Chapter of Cullis, and that of making the minced Sauce, in the Chapter of Sauces.

Pike Pye.

YOUR Pikes being ordered after the ſame manner with the Carps, cut them into bits; but if they are ſmall, leave them whole, and lard them with Eels. Proceed in every thing as directed in the Article of Carps, and uſing the ſame Cullis or Sauce. You may likewiſe put in your Pye a Ragoût made with ſoft Roes of Carps, Artichoke-bottoms and Muſhrooms, or a good Ragoût of Oyſters; or you may uſe both theſe Ragoûts for the Carp Pye.

You may likewiſe make this Pye with a white Sauce.

Hot Eel Pye.

YOUR Eels being skinn'd, clean'd and cut into bits, make your Pye as before, cover the bottom of it with a ſort of Fiſh-ſtuffing call'd *Godiveau:* See the Chapter of Stuffings; and do the reſt after the ſame manner with the Carp-Pye. When 'tis baked, put a ſmall Ragoût of Muſhrooms into it with ſoft Roes, and the Juice of a Lemon, and ſerve it up hot. You may make the Ragoût either with a white or a brown Sauce.

Hot Tench Pye.

YOUR Tenches being whitened in warm Water, and clean'd, cut them into bits, which you muſt place in your Pye, cover'd in the bottom with ſome Stuffing as before. Then put in ſome Muſhrooms, Truffles, Parſley, Chibbols, Shallots, with a good Lump of Butter; and when your Pye is finiſh'd, put it in the Oven for an hour and a half. When bak'd, take off the Fat, and put in a good Fiſh Cullis, or a Ragoût of ſoft Roes and Muſhrooms, with a white or a brown Sauce, and the Juice of a Lemon, and ſerve it up hot.

Hot

Hot Lamprey Pye.

YOUR Lampreys being order'd the ſame way as the Tenches, put in the bottoms of the Pyes ſome bits of good Butter, and then your Lampreys; ſeaſoning them, and proceeding in the ſame manner as directed for the Tench Pye. Your Pye being made, put a ſweet, ſour, or Pepper Sauce into it; and ſticking it with Lemon, ſerve it up.

Hot Eel-Pout Pye.

ORDER your Eel-Pouts in the ſame manner with the Tenches, reſerve their Livers to make a Ragoût with them, together with ſome ſoft Roes, to be put into your Pye; in the bottom of which you put ſome good Butter dip'd in fine Flower, with Muſhrooms, Truffles, Parſley, Chibbols and Shallots; and having ſeaſoned it, place your Eel-Pouts in it, cover them top and bottom alike, put ſome Butter over them. Do the reſt as directed for the Tench Pye; and when bak'd, put in it the Ragoût of Livers, ſoft Roes, and Cray-fiſh Tails, if you have any, and the Juice of a Lemon: ſerve it up hot.

Hot Trout Pye.

YOUR Trouts being gutted and larded with Eels and Anchovies, cut off their Heads and the Ends of their Tails. Stuff them with Stuffing made of ſome of the Fleſh, Muſhrooms, Truffles, Parſley, and Chibbols;

the whole ſeaſoned and minc'd together. And your Pye prepared, put your Trouts in with ſome freſh Butter both over and under them; bake it more or leſs; according to the bigneſs of your Trouts. When done, take off the Fat, put in a Ragoût of Cray-fiſh, with the Juice of a Lemon: and ſerve it up hot.

Hot Roach Pye.

TAKE ſome Roaches, more or leſs, according to the bigneſs of your Pye, gut them (reſerving their Livers) and cut off their Heads. Then make your Pye, and put ſome good Butter in the bottom, or a Haſh made with two Roaches, ſome Truffles, Muſhrooms, Parſley, Chibbols well ſeaſoned, and minced together. Then place your Roaches in it, put ſome Stuffing between them, and ſeaſon them, cover the whole with freſh Butter, cloſe your Pye with Paſte, let it bake about an hour and a half; then pound the Livers of your Roaches with an Anchovy, mix them with Cullis of Cray-fiſh, or other Cullis; ſtrain the whole through a Sieve. Let it be high reliſhed, and keep it warm on hot Cinders. When the Pye is ready, take off the Fat, and put in your Cullis with the Juice of a Lemon; ſerve it up hot for a Courſe.

A Pye with the Jowl of a Salmon.

TAKE a Jowl of Salmon, cleanſe and lard it with Eel and Anchovies; make your Pye oval, and with a Paſte not ſo fine as that be-

before. Then put a Laying of freſh Butter in the bottom: ſeaſon and place the Jowl over it; ſeaſon and cover it with the ſame ſort of Butter, and then with Paſte. Let it bake for five hours; but when half done, take it out, put in it ſome Cullis of Fiſh and Anchovies through a Funnel; then put it in the Oven again; and when done, ſerve it up either hot or cold: if you ſerve it up hot, put a Ragoût of Cray-fiſh in it with the Juice of a Lemon.

A Hot Pye with a Jowl of Salmon for Fleſh Days.

TAKE a Jowl of Salmon, and cut it cloſe to the Fins, clean and lard it with middling Bacon and Ham, ſeaſoned ſeparately; make your Pye as ſaid in the preceding Article and with the ſame Paſte; put in the bottom a Laying of Bacon pounded, ſcrap'd and ſeaſoned: then put the Jowl of Salmon upon it, ſeaſoning the top and bottom alike: then cover it with pounded Bacon, freſh Butter, and Slices of Bacon, and then with Paſte. Let it bake as long as the Pye; and when half done, put in it a about Pint of thin Eſſence of Ham and Veal, then put it again in the Oven: ſerve it up either cold or hot. If you ſerve it hot, put in it a Ragoût of fat Livers, Muſhrooms and Truffles, or a Ragoût of Cray-fiſh.

A Hot Sturgeon Pye.

TAKE ſome Sturgeon, more or leſs, according to the Bigneſs of the Pye you deſign to make; cut it into bits the thickneſs of three

fingers, lard it with Eel and Anchovies. Make your Pye with ſome pretty fine Paſte, cover the bottom with freſh Butter ſeaſon'd, put in your Sturgeon ſeaſon'd top and bottom alike, and cover it with freſh Butter. Add, if you will, ſome Muſhrooms, or Truffles, cut in bits. Cover it with Paſte, let it bake about three hours; and when done, take off the Fat, and put in a Cullis of Cray-fiſh, or other Cullis that is reliſhing.

The Tunny Pye is to be made after the ſame manner.

A Hot Turbot Pye.

MAKE your Pye with fine Paſte, the Sides pretty low; put ſome freſh Butter in the bottom ſeaſon'd with Salt, Pepper, and fine Spice: Then put in your Turbot larded with Anchovies; if you think fit, ſeaſon it, and cover it with freſh Butter. Your Pye being made, put it in the Oven for a little while; when done, take off the Fat, and put in a Ragoût of Craw-fiſh, Muſhrooms and Truffles, with the Juice of a Lemon, and ſerve it up hot.

Hot Eel-Pout Pye.

THIS Pye is to be made very near in the ſame manner as the laſt; but in this you cleanſe your Pouts of the Mud, put a Bunch made with Parſley, Chibbols, and all ſorts of Sweet-herbs in the Pye; and when done, put in a Ragoût of ſoft Rocs, with the Juice of a Lemon,

Lemon, or ſome Verjuice, which is very proper for Fiſh.

A Hot Sole Pye.

YOUR Soles being ſcalded, let them be half fry'd, and cut them into long Slices. Make your Pye with the fineſt Paſte, put in the bottom a ſmall Haſh, made of the Fleſh of Eels or Carps, as mentioned in the firſt Article of this Chapter. Place over the Haſh your Slices of Soles ſeaſon'd and cover'd with freſh Butter; and when finiſhed, put it in the Oven, but it muſt not continue long in it. When done, take off the Fat, and put in a ſmall Ragoût made with Muſhrooms, Truffles, and ſoft Roes, (if you have any) ſqueezing into it the Juice of a Lemon. You may, before you cloſe your Pye, put four Grapes into it, if the Seaſon permits.

A Hot Sea-Duck Pye.

TRUSS your Sea-Ducks as you do other Ducks for Pyes mention'd before, lard them with Eels, cut them in four, or leave them whole. Make your Pye with your ordinary Paſte; put in the bottom ſome Fiſh-ſtuffing, with which you likewiſe fill your Sea-Ducks, when they are not cut in pieces. Then place the Sea-Ducks in it, with Muſhrooms, Truffles, Parſley, Chibbols, Shallots, a Clove of Garlick, Salt, Sweet-herbs, and good Butter. When your Pye is clos'd, keep it in the Oven for ſix hours; and when enough, take off

off the Fat, and put in a high reliſhed Ragoût, made of Muſhrooms, Truffles, Artichoke-bottoms, and ſoft Roes. This Pye is to be ſerv'd up hot; but if you ſerve it up cold, you muſt take it out of the Oven, and when half done, pour in it, through a Funnel, a good Sauce made of ſhred Anchovies, and then put it in the Oven again. You may alſo at firſt put in ſome Truffles, either whole or cut ſmall.

The Sea-Duck Pye with Meat or Gravey, either hot or cold, is to be made after the ſame manner as the Duck Pye.

FISH PYES *to be ſerv'd up Cold.*

A Salmon Pye.

TAKE a Quantity of Salmon according to the bigneſs of your Pye, and make it after the ſame manner as directed in the Article of hot Salmon Pyes. Make your Pye with good Paſte, put in the bottom ſome Stuffing, and your Salmon over it; ſometimes you may lard your Salmon with Eels and Anchovies, and make uſe of Butter and Slices of Lemon; at another time you may lard it with long bits of Ham cut very thin, covering it with Slices of Bacon, and garniſhing your Pye with pounded Bacon. Bake your Pye after the uſual way, and when done, ſerve it up cold for a dainty Diſh.

A Cold Sturgeon Pye.

THIS Pye is to be made like the laſt; lard your Fiſh with Bacon and Ham, and add Slices of Veal, Bacon, Ham, and pounded Bacon: ſeaſon it as the laſt Pye, and put ſome Truffles in it, (if you have any.) At another time your Sturgeon may be larded with Eel; and inſtead of Bacon, you make uſe of Butter. This Pye is ſerved up cold for a dainty Diſh.

A Cold Pye with Salmon-Trout.

GUT your Trouts, cut off the Heads and Tails, lard 'em with thin bits of Bacon and Ham; and at another time with Eels and Anchovies, ſeaſon'd as uſual. If you make your Pye deep, you may put ſome Truffles cut ſmall into it; and if made with a low Border, cover the bottom of it with a little Stuffing: after which you place in it your Salmon-Trouts, uſing Bacon cut in Slices, and pounded Bacon with Meat, or Butter and Slices of Lemon with Fiſh. Let this Pye be in the Oven, as long as the hot Trout Pye; ſerve it up cold for a dainty Diſh.

A Cold Carp Pye.

THESE Carps are to be ordered as thoſe for the Hot Carp Pye: make your Paſte a little thicker, if you make your Pye with a high Border; put the ſame Ingredients in it that

that are mentioned in the foreging Article, and ſerve it up after the ſame manner.

A Cold Eel Pye.

YOUR Eels being skinn'd and order'd, make your Pye deep, or with a low Border, as you think fit, and proceed with the reſt as in the two foregoing Articles.

A Cold Pike Pye.

YOUR Pike being ſcalded and cleaned, make your Pye in the ſame manner with thoſe of Trouts, Carps and Eels: ſerve it up likewiſe cold for a dainty Diſh.

A Cold Pye made with ſeveral ſorts of Fiſh, with a Fillet round it.

MAKE reliſhing Stuffing with Carps, Pikes and Eels; and make your Pye with fine Paſte, and a low Border. Put in the bottom of it a Laying of the Stuffing, moiſtened with the Blood of your Fiſh, over which you place ſome long Slices of Eels and Anchovies, which you cover with a ſecond Laying of Stuffing; and ſo you proceed in the ſame order, till your Pye is fill'd up. After which, put ſome Butter all over it, and cover it. When bak'd, ſerve it up cold.

A Veniſon Paſty.

BONE your Veniſon, lard it with thick Bacon, pickle it pretty well, at leaſt a whole Day. After which, let it be drain'd in a Napkin. Then make your Pye with ſome thick Paſte in what ſhape you pleaſe, and cover the bottom either with a Stuffing, (if you have any) or with Bacon and Beef-ſuet pounded together; ſeaſon it, then place your Meat likewiſe ſeaſon'd as it ſhould be: add ſome Bay-leaves, Sweet Baſil, and fine Spice; and over them ſome Butter, or Bacon with Beef-ſuet pounded together: cover the whole with Slices of Bacon, and cover your Pye; let it bake about five hours. When done, ſerve it up cold for a dainty Diſh.

A Cold Hare or Rabbit Pye, boned or unboned.

BONE your Hares or Rabbits, without cutting them in pieces: but if you will not bone them, flatten them, and break all the Bones; then lard them with long and thin bits of Bacon, and let them continue in Pickle for two hours. Then drain them; pound their Livers with ſome Bacon, put them in the bottom of your Pye, which you may make of what ſhape you pleaſe. Over the pounded Bacon and Livers, put your Meat, ſeaſon'd on both ſides, and put over it ſome Bay-leaves, Sweet Baſil, and Slices of Bacon, as in the precedent Article. And your Pye

Pye being covered with its Lid, let it bake for two or three hours, more or leſs, according as your Meat is either Old or Young. When done, and cold, ſerve it up for a dainty Diſh.

A Cold Pye made with Hares, Rabbits, and a Fillet of Beef, with a Fillet round it.

YOUR Hares and Rabbits being skinn'd and drawn, mince their Fleſh together with ſome of a Fillet of Beef, ſome Bacon, the Fat of Veal, and Beef-ſuet; ſeaſon the whole with Salt, Pepper, fine Spices, Sweet-herbs cut ſmall, a Clove of Garlick, and ſome Parſley, Chibbols, Shallots, Truffles and Muſh-rooms ſhred. The whole being minc'd and mixt together, put ſome Cullis to thicken it. Then cut ſome Bacon and Ham in long Slices ſome Piſtachos, or ſmall pickled Cucumbers, cut the ſame way. This being done, make your Under-cruſt, over which put a Laying of your Stuffing, round or ſquare according to the ſhape you give your Pye. Then place the Slices of Ham, Bacon, and the Piſtachos, or Cucumbers, in the ſame manner, as over a Galantine. Then make a ſecond Laying of Stuffing, and again one of Ham, Bacon, and Piſtachos, or Cucumbers; and ſo proceed in the ſame order till your Pye is filled up. Then put pounded Bacon, or Butter, with Bay-leaves over all, and cover it with Slices of Bacon. Then put on the Lid of the Pye, which you may make in what ſhape you pleaſe. Thoſe Pyes are ſeldom made deep, but being apt

apt to ſwell, you muſt take care not to croud them with your Meat. Let your Pye bake about five hours, if it be a large one. When done, and cold, ſerve it up for a dainty Diſh.

A Cold Pye of Partridges, either Young or Old.

TAKE ſome Partridges, either young or Old, truſs them, beat their Breaſts flat, broil them a little on burning Charcoal. Get ſome Bacon cut in long and thin bits, to lard your Partridges both top and bottom. Make a Stuffing with their Livers and ſome pounded Bacon ſeaſon'd, to ſtuff your Partridges. Your Pye being made deep or otherwiſe, put ſome Stuffing in the bottom of it; and then place your Partridges in it, ſeaſoning them both over and under; moiſtening them either with pounded Bacon, or with Butter, or both. This Mixture is very proper for all ſorts of cold Pyes. Then put in ſome Bay-leaves and Sweet Baſil, and green Truffles, if you have any; cover the whole with Slices of Bacon. This done, put the Lid on your Pye, let it bake for three or four hours, more or leſs, according as the Partridges prove to be young or old: and when your Pye is done, and cold, ſerve it up for a dainty Diſh.

A Cold Pye with red Partridges.

THIS is to be made after the ſame manner as the preceding one.

A

A Cold Partridge Pye.

THIS is likewiſe to be made after the ſame manner as that before, only you put ſome Slices of Veal both over and under your Partridges, and ſome Truffles in your Pye; which being done, and cold, ſerve it up for a dainty Diſh.

A Woodcock Pye ſerved up cold.

YOUR Woodcocks are ordered after the ſame manner with the Partridges, and the Pye the ſame way as that of Partridges; only in the Woodcock Pye you mince the Livers and the Bowels with ſome pounded Bacon, to ſtuff the Woodcocks, and to put ſome in the bottom of your Pye.

The young Woodcock Pye is made after the ſame manner.

A Cold Pye with Plovers and Lapwings.

THIS is to be made and ſerved up after the ſame manner as that of Partridges.

COLD PYES *with Butchers Meat and Fowls.*

A Cold Ham Pye.

TAKE a Ham, clean it, take off the Skin, dip it in lukewarm Water ſeven or eight hours. Take ſome fine Flower, more or leſs, according to the bigneſs of the Pye you deſign to make, and about a pound of Butter, with five or ſix Yolks of Eggs; wet your Flower with

with warm Water, and make your Paſte very thick, and whilſt it is ſtill warm: for if you let your Paſte be cold, it will be very difficult to handle it, becauſe it will break. Your Pye being made, cover the bottom with Slices of Beef; put your Ham upon them, and ſeaſon the whole with all ſorts of Spice and Sweet-herbs, pounded and mixt together. Moiſten your Pye with pounded Bacon, and cover your Meat with Slices of Bacon. Then put on your Pye-Lid, on which you ſet what Ornaments you pleaſe; and keep it in the Oven for twelve hours at leaſt. When half done, put in two Glaſſes of Brandy, or Sack: and when bak'd, take out all the Liquor, to prevent its breaking. Your Pye being almoſt cold, put the Liquor in again; and if the Liquor don't cover the Slices of Bacon, add more to it. When it is cold, ſerve it up for a dainty Diſh.

At another time you may let your Ham be half done, between Slices of Bacon and Veal, with Fire both over and under: but the Paſte muſt be finer than that before mentioned, and your Pye will look better, and be ſooner bak'd.

A Cold Ham Pye dreſs'd in a Diſh.

TAKE a Ham unſalted, and boiled as if it were to be ſerved for a dainty Diſh. Then with ſome ordinary Paſte, make a pretty thick Border round the Edge of a Diſh, the bottom of which you cover with Ingredients proper to the Palate of your Maſter. Then

put in your Ham, over it ſome Crumbs of Bread and minc'd Parſley mixt together, and put it in the Oven. The Crumbs of Bread being pretty brown, put a Sheet of Paper over it: and when you think the Paſte is bak'd enough, take it out and let it be cold; then ſerve it up for a dainty Diſh. A Ham already dreſs'd, may be dreſs'd for a Change after the ſame manner.

A cold Pye, either with a Fillet of Veal, a Fillet of Beef, or a Leg of Mutton.

BONE a Fillet of Veal, beat it flat with a Rolling-pin, and lard it with Bacon; make your Pye either deep or ſhallow, place your Meat in it well ſeaſon'd; moiſten your Pye either with Butter, Beef-ſuet, or the Fat of Veal and pounded Bacon; add Bay-leaves and ſweet Baſil; and cover the whole with Slices of Bacon. Then put on the Lid, keep the Pye in the Oven for four or five hours. When done, and cold, ſerve it up for a dainty Diſh. The Pye with a Fillet of Beef, or a Leg of Mutton, is ordered after the ſame manner.

A Cold Pye, either with Fat Pullets, Chicken or Pigeons.

TAKE ſome fat Pullets, Chicken, or Pigeons, draw and truſs them as for boiling. Then beat their Breaſts flat, broil them a little on burning Charcoal, and lard them thick with Bacon ſeaſon'd. Do the reſt as ſaid in the preceding Article: Keep your Pye in the Oven for three hours, more or leſs, according

cording to the quantity and quality of your Fowls. And when done, and cold, ſerve up your Pye for a dainty Diſh.

A Cold Pye with young Turkeys.

ORDER, and ſerve up this Pye after the ſame manner as that before.

CHAP. III.

Of Hot Pyes made with the Whites of Fowls.

Pye (à la Royale.)

GET the beſt Leg of Mutton you can get, and bone it, take off all the Fat. Then take three or four Partridges, pick, draw and truſs them. Then get two Fillets of Beef, take off the Skin, Sinews, and cut them in pieces. Then lard with thick Bacon, and Ham ſeaſoned, your Leg of Mutton, the Partridges, and the Fillets of Beef; cut or clip your Ham and Bacon cloſe to the Fleſh, ſo that neither one nor the other appears. After which you'll mince the clipped Bacon and Ham, with a bit of Bacon; pound the whole together. Get ready ſome Paſte for ſhort Cruſt, which you'll mix with warm Water: then make your Pye deep in what ſhape you pleaſe, put in the bottom of it ſome pounded Bacon, and then place the Leg of Mutton in the middle, and the Partridges and the Fillets of Beef

round it, with a Nut of Ham cut in four or ſix. Seaſon your Pye with Salt, Pepper, Sweet-herbs, fine Spice, and Truffles, if you have any, with ſome pounded Bacon and good Butter, and lay over the whole with Slices of Veal and Bacon. Then cover your Pye with your Paſte, and you'll ſhape it as well as poſſible, with Flower-de-Luce, or other Coats of Arms. Then colour it with beaten Eggs, and let it be baked during eight hours. Then take it out, cut it open, take out the Slices of Bacon and Veal, take off the Fat, diſh it up either with a minc'd Sauce, or ſome Eſſence of Ham, and a Lemon-juice, and ſerve it up hot for a large Courſe.

A Pye with a Buttock of Beef.

TAKE a Buttock of Beef, and bone it, take off the Fat, lard it with thick Bacon, and Ham well ſeaſoned, and a little Garlick. After which, make your Pye deep in a round or oval Shape, with a Paſte for ſhort Cruſt, and lay in the bottom of it Bacon, being firſt minc'd, and then pounded; ſeaſon it with Salt, Pepper, Sweet-herbs, fine Spice, Truffles, Muſhrooms, Parſley, and Chibbol. Then put in it your Buttock of Beef, ſeaſon'd with Salt, Pepper, Sweet-herbs, fine Spice, and a little Garlick; lay over it green Truffles if you have any, and Muſhrooms, freſh or dry, according to the Seaſon. Lay over the whole either ſome pounded Bacon as put in the bottom, or good Butter,

Butter, and ſome Slices of Veal, Ham, and Bacon; doing the reſt as is ſaid before. Let your Pye bake about ten hours. Being baked, open it, and take out the Slices of Veal, Ham, and Bacon, and take off the Fat. Diſh it up, putting in it either ſome Eſſence of Ham, with the Juice of a Lemon, or a minced Sauce, or an Anchovy-ſauce: ſerve it up hot for a large Courſe, or for a Remove. You may likewiſe ſerve it up cold.

A Pye with a Leg of Veal, or Mutton, is made after the ſame manner.

A Roaſted Pye.

GET a Leg of Mutton, take off the Fat, and bone it all to the Knuckle; let the Leg be as whole as poſſible. Then cut ſome Ham and Bacon in Slices, and ſeaſon thoſe of Bacon with Salt, Pepper, Sweet-herbs and fine Spice: lard therewith your Leg handſomely as you can, and ſeaſon it with the aforeſaid things and with Rocamboles. Lay your Leg on a Dreſſer, and put over it half a dozen little young Pigeons, ſome Truffles, and ſome Muſhrooms, the whole well ſeaſoned, and a little minc'd Meat. After which you'll ſew it up with Pack-thread, giving it its firſt ſhape. Then with Slices of Bacon round it, ſpit it, let it be above half roaſted. Put four handfuls of fine Flower on your Dreſſer, make a hollow in the middle, put in it about half a Spoonful of grated Salt, two or three Yolks of Eggs, a Lump of Hog's Lard, and a Lump

of Butter. You'll mix your Paſte with freſh Water, taking care not to make it too thin, roll it for an Abbeſs. Then take off your Leg of Mutton from the Fire, but not from the Spit, and put it on your Abbeſs; take off the Pack-thread, and wrap up the ſaid Leg in your Abbeſs, let the Pack, your Leg is ſew'd up in, come forth, that you may the eaſier take it off. Your Paſte being wrought very cloſe, wrap it up in five or ſix Sheets of Paper rubbed with Hog's Lard, and put the Spit on to roaſt your Leg till done. Then take it off: take off the Paper, and diſh it up. Take off the Pack-thread round your Leg of Mutton as dexterouſly as poſſible, without breaking the Cruſt of the Pye, and pour ſome Eſſence of Ham into your Pye through the hole occaſioned by the Spit. Serve it up hot either for a Courſe or for a Remove. You may make roaſted Pyes after the ſame manner, with any ſort of Fowls; you muſt not bone them, but lard them with Bacon and Ham. And when half roaſted, put round them ſome mine'd Meat before you put them into Paſte. Serve them up after the ſame manner as the aforeſaid Pye.

The

The Manner of making Paſte for all ſorts of Veniſon Paſties, and for Pyes made with the White of Fowls, or Butchers Meat.

TAKE two pounds and a half of fine Flower, three quarters of a pound of good Butter, about half a Spoonful of grated Salt, and a couple of Eggs; moiſten it ſo as to make it a little firm, take care to moiſten it now and then, not to handle it too dry. If your Paſte is firm, you raiſe it the more eaſily; and your Paſte does not require ſo much handling in Summer as in Winter.

A Hot Pye with young Partridges.

DRAW your young Partridges, and truſs them as for boiling. Then pound their Livers with Bacon, Parſley, Chibbol and Shallots; ſeaſon it with Salt, Pepper, and ſweet Spice, with Truffles or Muſhrooms cut ſmall. This done, form your Pye, put in the bottom your Stuffing, place over your Partridges; putting in your Pye ſome Muſhrooms, Truffles, Parſley, Chibbol, or Shallots, and ſeaſon it with Salt, Pepper, and Sweet-Spice. You'll put over theſe things ſome Butter or pounded Bacon, to moiſten your Pye with. Put over them Slices of Bacon, and then cloſe your Pye, which you muſt keep in the Oven during two hours; but ſhould your Partridges be old, they would require four hours baking. Your Pye being

taken out, take off the Fat preſently, leſt it ſpoil the reſt. You may put in your Pye, Cullis of Partridges, or Eſſence of Ham, with a Lemon-juice; ſerve it up hot.

A Hot Pye with Woodcocks.

YOUR Woodcocks are to be ordered like the Partridges before, with the ſame Stuffing and Seaſoning; but mince all the Entrails of your Woodcocks, and your Pye is form'd and baked the ſame as that of the Partridges before: and when ready, you put in it ſome Cullis of Woodcocks, or good Eſſence.

The Pye with young Woodcocks is made the ſame way.

A Hot Pye with Plovers.

THIS Pye is made as that of Partridges, and baked about an hour and a half. When ready, you'll put in it ſome Eſſence or a minc'd Sauce, and ſerve it up hot.

A Hot Pye with yonng Rabbits.

YOUR Rabbits being skinn'd, draw them, cut them in ſeven or eight pieces. Make with their Livers and ſome pounded Bacon, a Stuffing ſeaſoned with Parſley, Chibbol, and fine Spice. Your Pye being form'd, do the reſt as ſaid about the Partridges, and let it be bak'd during two hours; but if the Rabbits are old, bake it during four hours. When done, put in it either Cullis of Rabbits, or a minc'd Sauce, or an Eſſence; ſerve it up hot.

A

A Hot Pye with Pheaſants.

YOUR Pheaſants are order'd, and this Pye made with the ſame Ingredients, as is ſaid about the Partridges; but inſtead of a Stuffing, put pounded Bacon in the bottom of your Pye, which is to be bak'd more or leſs, according to your Pheaſants being either young or old; and is ſerv'd up hot with Eſſence of Ham, or an *Italian* Sauce.

A Pye with Fillets of Leverets, or Hares, with Blood.

TAKE the Fillets of Leverets, or Hares, make a Stuffing with their Livers, their Blood, and ſome pounded Bacon, with the uſual Seaſoning. Your Pye and the reſt is made, as with the other Pyes, putting in it, when baked, a minc'd Sauce, or an Eſſence. Take the Blood of Fowls, put it in a Stew-pan, over the Fire, but don't let it boil, and ſqueeze in it a Lemon-juice. Let this Cullis be reliſhing, and put it in your Pye; ſerve it up hot.

All ſorts of Pyes made with Blood, are order'd in the ſame manner.

A Duck Pye with Savoys, Cabbage, &c.

YOUR Ducks being findg'd, and pick'd, draw them, and truſs them as for boiling. Then put in the bottom of your Pye their Liver pounded with Bacon, over which you place your Ducks cut in four, with blanch'd Savoys

Savoys or Cabbage, middling Bacon, and Sauſages. Seaſon your Pye with Parſley, Chibbol, Salt, and Spice, moiſten it with Butter or pounded Bacon. When clos'd, keep it in the Oven three or four hours; and being bak'd, take off the Fat, put in it ſome good Eſſence, with a Lemon-juice; ſerve it up hot. This Pye being made without Savoys or Cabbage, you need not cut your Ducks in four.

A Pye the Italian *way.*

MAKE your Pye five or ſix Inches deep, with a Paſte for a ſhort Cruſt. Make in the inſide four Partitions as high as the Border, and thick enough to hinder the different Sauces from intermixing. Put ſome Quails in one of theſe Partitions; ſome Snipes in the ſecond; ſome young Pigeons in the third; and ſome Ortolans in the fourth. Make for each ſort of Meat, a Stuffing agreeable to its Taſte. As for the Quails, Pigeons, and Ortolans, make a fine Ragoût with Sweetbreads, Cocks-Combs, Muſhrooms, freſh Truffles, if you have any, and forced Meat-balls, the Stuffing prepared for them; and with ſome of them the following *Italian* Cullis, *viz.* Take a Fillet of Veal, cut it in ſlices, put them in a Stew-pan with five or ſix Slices of Ham, one or two Onions, and ſome Cloves. Then ſtew theſe things on a ſlow Fire; and the Gravey of the Veal being extracted, moiſten them with good Broth, let it be a doing with a ſlow Fire. After which, get a Capon half roaſted, the White of which

which take without the Skin; likewiſe take half a quarter of a pound of Pine-Apples, with ſome Crumbs of Bread dip'd in Cream; pound the whole together in a Mortar. Your Gravey being made, put in it all your pounded Ingredients, after having taken out your Meat: let your Sauce be ſhort, to ſtew your Cullis in. As for Woodcocks, Snipes, and young Partridges, make a Cullis of Veal and Ham, putting in it two or three Spoonfuls of Oil, three or four Anchovies: and your Cullis being ready done, ſtrain it off, then put it in a Stew-pan with Capers, pickled Cucumbers, Artichoke-bottoms, Sweet-breads, Cocks-combs, Balls of forc'd Meat, and Muſhrooms. Let it all be done together, and put in your Pye, in ſerving it up.

A Maſcaronis Pye, the Italian *way.*

BOIL your Maſcaronis with a good fat Pullet in ſome very good Broth: and when done, let them be cold. Then take four or ſix Pigeons boned, farce them with ſome very fine minc'd Meat, with Slices of Bacon round them; then put them in a Kettle, line the bottom of the ſame with Slices of Bacon and Veal; ſeaſon the whole, putting to it a Stick of Cinnamon. Then boil ſome Milk, which you ſtrain through a Sieve, and pour over your Pigeons. Let them be ſtew'd over a ſlow Fire, and when almoſt done, take them out. Form your Pye deep, pound together ſome Beef-Marrow, a little freſh Butter, and three

three Ounces of Parmeſan, mixed with ſome pounded Cinnamon. Make a Laying of this Stuffing in the botton of your Pye, with Maſcaronis over it, then place in it your Pigeons, over which you lay other Maſcaronis and more of your Stuffing. Make your Cullis with the White of a Capon, and ſome Parmeſan: let it be reliſhing.

The ſame Pye may be made likewiſe with Capons, fat Pullets, and Quails.

A Maſcaronis Pye in Meager.

BOIL your Maſcaronis in Water with a little Salt. When boil'd, drain them, and let them be cold. Take as much Parmeſan as you pleaſe, pound it and mix it with good Cream. Your Pye being form'd and pretty deep, put in the bottom of it a Laying of freſh Butter, then a Laying of Maſcaronis, over which you put five or ſix Spoonfuls of your Parmeſan in Cream, ſtrow it with pounded Cinnamon. Do the ſame over and over again, till your Pye is filled up.

Paſte (au vent) *us'd in Summer.*

TAKE about a pound and a half of fine Flower, put in it the White of four Eggs, and a bit of Butter of the bigneſs of an Egg, with ſome fine Salt: moiſten your Paſte, but not too much, becauſe it muſt be light. And when rolled very thin, cut it into ſeveral Slices: then get a Silver Diſh, or a Baking-pan the bigneſs of the Tart you will make, which you

you rub with Butter. Take one of the Slices roll'd round and thin, then make it with your Hand as thin as Paper, put it in your Diſh or Pan; and ſo on, putting one Slice over another to the number of five or ſix, rubbing each of them with Butter. Then lay over it the ſweet Meat you think proper; rub the Border of your Paſte, with the Yolks of Eggs; after lay as many Abbeſſes over your Sweet-meat as are under, rubbing them with Butter the ſame. In ſhaping and cutting the Borders, round your Tart with a hot Knife. Inſtead of Sweet-meat, you may make uſe of Bacon, Beef-ſuet, Oil, *&c.*

A Hot Gooſe Pye.

YOUR Geeſe are order'd the ſame as Ducks. Cut 'em in four, or leave them whole, and put 'em in your Pye with Sauſages and Cheſnuts, with a Seaſoning accordingly; doing the reſt as is ſaid of Duck-Pyes. When green Geeſe are in ſeaſon, you may put in your Pye green Peaſe-Purrey inſtead of Eſſence; ſerve it up hot.

A Hot Chicken Pye.

YOU order your Chickens as for a Fricaſſée; form your Pye deep, and lay in the bottom of it a ſort of minc'd Meat call'd Godiveau. Then place in it your Chickens, with Artichoke-bottoms, Muſhrooms, Truffles, Parſley, Chibbols, Salt, Pepper, and All-ſpice; moiſten it with Butter, and lay over

over Slices of Bacon. Then close your Pye, and let it be baked during two hours, more or less, according to its bulk. When baked, take off the Fat, putting into it either Essence or white Cullis, with a Lemon-juice; serve it up hot.

You may prepare your Pye without cutting the Chickens, but then you truss them as for boiling; squeeze them flat. Chicken Pyes may also be made with Oysters, after the same manner as said hereafter.

A Pullet Pye with Oysters.

TAKE fat Pullets, truss them as for boiling, get ready a Ragoût of Oysters, to put it in the inside of your Pullet. Your Paste being form'd, fill the bottom of it with a sort of minc'd Meat call'd Godiveau, over which you place your Pullets; seasoning it, and doing the rest as in the foregoing Article. When baked, take off the Fat, and put in it a Ragoût of Oysters, either white or brown, and serve it up hot.

A Hot Pye with Squabs or Young Pigeons.

THEY being scalded, blanch'd and truss'd as for stewing, pound together some Bacon and Suet of Beef Kidneys: when pounded, you'll let it be melted, and be cold; moisten with it your Pye, both over and under. Which being form'd pretty deep, place in your Pigeons with Sweet-breads, Cocks-combs, Mushrooms, Artichoke-bottoms, a little

little Parſley, Salt, and Pepper; moiſten it, and lay Slices of Bacon over them, let it be bak'd. When done, take off the Fat, putting in it ſome Eſſence of Ham, with a Lemon-Juice; ſerve it up hot.

A Pigeon Pye with Lettices.

TRUSS your Pigeons as for boiling, blanch them a little, and having ſqueezed them flat, take blanch'd Lettices. Lay in the bottom of your Pye ſome Stuffing, over which you'll place your Pigeons and Lettices intermix'd, ſeaſon'd as thoſe before; moiſten them with Butter, and putting over ſome Slices of Bacon, let it be kept in the Oven during two hours and a half. Being baked, put in it ſome Eſſence of Ham, with a Lemon-juice; and ſerve it up hot.

A Chicken Pye with Cream.

FORM your Pye, put in it your Chickens cut in four, with Muſhrooms, Morilles, and Truffles, ſeaſon'd the ſame as thoſe before. When bak'd, put in it Cullis, *à la Reine*, with a Lemon-juice; ſerve it up hot.

A Pye made with Oyſters, the German *way.*

CUT a Hind-quarter of Lamb in pieces, and lard theſe with fine Bacon. Form your Pye with the ordinary Paſte, and put in your Meat, and ſome pounded Bacon and Chibbol ſeaſoned: let it bake during three hours;

hours; and being ready, put in a Ragoût of Oysters.

A Pye with Slices of Beef and Veal, and Blood.

GET a Glass full of Blood, either of Hogs or Fowls, lard your Slices of Beef and Veal with fine Ham and Bacon, and dip them in this Blood. Make a Stuffing with some Flesh of Chickens, Partridges and Veal, minc'd with Bacon, Marrow, a little Calves Fat, some Parsley and Chibbol, a Clove of Garlick, some Mushrooms and Truffles; put in it your Blood. Your Pye being deep, put in the bottom of it the half of your Stuffing, with the Slices over it; put over this the rest of your Stuffing. Let it bake during six or seven hours; when bak'd, put in it some Partridge Cullis, and a Lemon-juice.

A Hash Pye.

TAKE the Flesh of the Back of Hares, with a Nut of Mutton; mince it with some good Marrow and Bacon, a little Calve's Fat, a few Mushrooms, season it with All-spice, and Sweet-herbs. Form your Pye, put in it your Stuffing, laying over the same some Slices of Bacon. Let it bake during two hours; and when bak'd, take off the Fat, put in it a Cullis of Partridge, or the Juice of a Lemon.

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A Hot Pye made with a ſort of Haſh call'd Godiveau.

THIS Pye is to be made with a Paſte a little finer than thoſe before; yet it muſt ſupport itſelf. Take a pound of Veal, three quarters of a pound of Beef-ſuet, and a bit of Bacon, mince all this as ſmall as poſſible, and ſeaſon it with Parſley, Chibbol, Shallots, Salt, Pepper, and All-ſpice. Being minc'd, put in it a couple of Eggs, and a little fine Flower, and pound it; temper it with Milk or Cream. This done, cover the bottom of your Pye with ſome of your Haſh, put over this Sweetbreads, fat Livers, Muſhrooms, Truffles, Morilles, Cocks-combs, ſome ſmall Balls made of your ſaid Haſh, Parſley, Chibbols, Shallots, *&c.* lay again Slices of Bacon over. This ſort of Pyes are uſually made oval, and the Cover is adorn'd with Variety of Cut-works, like that of Tarts, with Sweetmeat. Bake your Pye during about an hour and a half; when bak'd, take off the Fat, and put in ſome Eſſence, or a white Cullis, with a Lemon-juice; ſerve it up very hot.

A Chicken Pye with Italian *Maſcaronis.*

MAKE your Pye of the ordinary Paſte, and pretty deep. If you have not Chickens ready roaſted, put ſome on the Spit to roaſt; which being done, cut them into pieces as for a Fricaſſée, and having cover'd the bottom of your Pye with ſome Stuffing, place them

them in it with Sweet-breads ready done, ſeaſon it the ſame as that before. Then get ſome *Italian* Maſcaronis ready boiled in Water, and when cold, put a Laying of them over your Chickens, then a laying of Parmeſan, again another of Maſcaronis, doing the ſame till your Pye be filled up. This done, put a bit of Butter, and a bit of Parmeſan over it, and ſo cover your Pye. Being kept an hour and a half in the Oven, take it out, take off the Fat, put in it ſome good Eſſence with a Lemon-juice; ſerve it up hot.

A Hot Pye (à la Ciboulette.)

YOUR Pye being made two fingers depth, make a Stuffing with raw Veal, Beef-ſuet, and Bacon, ſeaſon it after the ſame manner as the aforeſaid Godiveau, put in it a pounded Beef-kidney, moiſten it with a Spoonful of cold Eſſence, and the Juice of a Lemon: this Stuffing requires neither Eggs nor fine Flower, nor pounding. This Stuffing being made, fill your Pye with it, putting over it your Ciboulette, or Dog's Weed. Then cover your Pye, and keep it in the Oven during an hour and a half; then take it out, take off the Fat, and pour over it ſome Eſſence or white Cullis, with a Lemon-juice.

This Pye may likewiſe be made with a Paſte for a ſhort Cruſt, in an Abbeſs cut faſhionably on the top and round it.

A hot Pye en Crouſtade.

THIS Pye is uſually made with the fineſt Paſte for ſhort Cruſt, and filled up with Ribs either of Veal or Mutton. Theſe Ribs being nicely cut, make an Abbeſs, put over it ſome Stuffing, over which you place your Ribs with Muſhrooms, Truffles, Parſley, Chibbols, and Shallots; ſeaſon it as uſual, moiſten it with Butter, or pounded Bacon; and cover it with Slices of Bacon. This done, with another Abbeſs over it, faſhion it round with your Knife as you pleaſe. Bake it during four or five hours, and when done, take off the Fat, putting in it ſome good Eſſence, with a Lemon-juice; ſerve it up hot.

A hot Pye in a Stew-pan.

TAKE what ſort of Meat you pleaſe, uſing the way of dreſſing it agreeable to the ſort of Meat you chuſe, according to the aforeſaid Direction. This Pye is made thus, *viz.* Rub the inſide of a Stew-pan with Hog's-Lard, put in it an Abbeſs made of your common Paſte, and place here your Ingredients quite contrary to the way uſed with other Pyes; ſo you put in the bottom what was put on the top, and on the top what was in the bottom. Your Pye being ready done, turn it upſide down into a Diſh, and then every thing will be found in its place.

A hot Pye, with Ham.

TAKE a Ham, which you'll pare neatly, unſalt it, put it in a large Kettle, and when almoſt done, take it out, and let it be cold. Then make a deep Pye, with ſome good Paſte, or otherwiſe make your Pye in a Diſh, as ſaid before. This done, ſhape your Ham round, or according to the ſhape of your Pye; and having taken off the Sward of your Ham, put it in your Pye, ſeaſon your Ham both top and bottom with Pepper, Spice, Parſley, Chibbol, and ſome few Sweet-herbs cut ſmall; moiſten it with ſome pounded Bacon, putting ſome Slices of Bacon over it. Your Pye being cover'd, let it be bak'd more or leſs, according to the degrees of boiling given to your Ham. In ſerving up your Pye, put in it ſome good Eſſence, but very little Salt, and ſtick the Ham with Lemon-ſlices.

A hot Pye of larded Fricandos.

MAKE your Pye pretty deep, and let the Meat be higher than the Borders of your Pye, to give it a good ſhape. Cover the bottom of it with Slices of Veal and Ham; put in it a Bunch made with Parſley, Chibbol, a little Garlick, and ſome Sweet Baſil: but before you ſerve it up, take out the Bunch, then place in it either a larded Nut of Veal ſliced a little underneath, to make it reliſhing, or ſome larded Fricandos; ſeaſon your Meat both top and bottom, cover it with one large

Slice of Bacon, with ſcrap'd Bacon round. Then cover your Pye; let it be kept in the Oven during two hours and a half. When done, take off the Fat, and take away the Upper-Cruſt, and put over your Veal ſome thick and yellow Calf's and Ham Jelly; and pour round your Pye the remainder of the ſaid Jelly mix'd with a Spoonful of Eſſence, and a Lemon-juice; ſerve it up hot.

You may make after the ſame manner a larded fat Pullet Pye, with a Ragoût in the Belly of it.

A hot Pye of Sheeps-Tongues.

PARE ſome Sheeps-Tongues, which you parboil and ſlit in two. Make your Pye of a moderate depth, and having covered the bottom of it, with a little of the Stuffing called Godiveau, you place the Sheeps-Tongues in it, with ſome Muſhrooms, Parſley, Chibbols, and Shallots cut ſmall; moiſten it with a bit of Butter, and ſeaſon it as is uſual. You may likewiſe put in it Balls, as ſaid here before. And your Pye being made, let it be bak'd during an hour and a half. Being done, put in it a little minc'd Sauce, or a thin Eſſence, with a Lemon-juice; ſerve it up hot.

Pyes, either with Calf or Neats-Tongues, are made after the ſame manner: but becauſe Pyes with Neats-Tongues require a long while to be baked, you boil them in a Kettle, and then cut them in bits; or elſe being larded,

and ſtewed in a Braiſe, only you ſlit your Tongues in two.

A Diſh of Baraquilles.

TO make this ſort of Diſh, you take a couple of Partridges, and a fat Pullet ready done, cut into Slices, g t ready ſome Patty-pans, make a Stuffing as followeth. Take a bit of Bacon, a bit of Beef-ſuet, and a Calf's Udder, cut in ſmall bits, ſeaſon'd with Salt and Pepper, ſome Chibbol and Parſley, and ſome Sweet-herbs cut ſmall. Blanch this in ſtirring it; when blanch'd, and cold, mince it on a Dreſſer with Muſhrooms and fine Spice; put an Abbeſs made with Puff-paſte in the bottom of your Patty-pans, then put in Stuffing with another Abbeſs over it, colour it with Eggs, and let them be baked. Then cut ſome Muſhrooms, green Truffles, and Sweet-breads into Slices; mix all this together, toſs up about the half of your Slices with a bit of Butter, and a duſt of fine Flower over it, moiſten it with good Broth: this being done, let it ſtew ſlowly. Stew likewiſe in another Stewing-pan the other half left of your Slices, with a little Cullis, Gravey, and Eſſence. Now the half of the Slices of your Partridges, and fat Pullets are put in one of theſe Pans, and the other half into the other Stew-pan; let theſe Ragoûts be reliſhing, and when done, thicken the firſt with Yolks of Eggs, mix'd with a Lemon juice, ſome Parſley cut ſmall, and a little Nutmeg: and if your other Ra-

goût is not thick enough, put in ſome Eſſence and Cullis. Then take the Patty-pans out of the Oven, and open every one of them to take out ſome of the Stuffing, place them in their Diſh, filling them alternatively with your Ragoûts, *viz.* put in the firſt Patty-pan ſome of the white Ragoût, and ſo go round with the others. Lay over Slices of Piſtachos, ſerve them up hot for a Courſe.

A large Baraquille.

MAKE uſe of the ſame Stuffing mention'd in the foregoing Article, take a Baking-pan as large as the Diſh you deſign to take, cover the bottom of it with Puff-paſte, fill it with your Stuffing, lay ſome ſmall Strings cut out of your Paſte, in a rounding manner, in the form of a Snail over it, colour it with Eggs, put the Baking-pan in the Oven. When your Baraquille is done, open it on the top, take out ſome of the Stuffing, fill it with ſome of your Ragoûts, either white or brown; but one ſort only at a time, and ſqueezing in a Lemon-juice, cover your Baraquille with its Cover again; ſerve it up hot for a Courſe.

A Pye the Bavarian *way.*

MAKE ſome Paſte for ſhort Cruſt, putting in it as much Hog's-lard as Butter, and two Yolks of Eggs. Get ſome oval Patty-pans, the depth of three fingers, and five inches long, rub the inſide with Hog's-lard. Then put an Abbeſs in the bottom, fill them

with the aforeſaid Stuffing, and cover them with the ſame Paſte, adorn them as you pleaſe, colour them with Yolks of Eggs; then let them be bak'd. Now take a fat Pullet, or ſome Chickens, with a couple of Partridges; cut them in Slices, and cut theſe Slices in a Diſh. Get likewiſe ſome fry'd Soles, Pikes, Salmon, and Quavivers boiled, which are alſo cut in Slices. Then put in a Stew-pan ſome Muſhrooms and green Truffles, cut in Slices; and let it all be ſtewed ſlowly with ſome Cullis and Eſſence, then put in the Slices of your Meat and Fiſh one after another, let it ſtew a Minute. Let your Ragoût be reliſhing, and ſqueeze in it a Lemon-juice. Being ready to ſerve, take the Pyes out of the Pans, open them, take out ſome of the Stuffing, and fill them with your Ragoût. Put them in a Diſh, and ſerve them hot for a Courſe; three or four of theſe Pyes in a Diſh.

Petty-pattees the Neapolitan *way.*

MAKE ſome fine Paſte for a ſhort Cruſt, and make Petty-pattees five or ſix inches deep, and an inch and a half broad. To make them, form your Paſte upon the end of your Rolling-pin the depth you will have your Pattees of. Then you'll draw out your Rolling-pin, doing the ſame with all your Petty-pattees. The end of your Rolling-pin being much ſmaller than the middle, will help you to pull it off more eaſily. Your Petty-pattees being ſhap'd, fill them with your Stuffing, put

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a Cover over them, ſmooth and rub them with beaten Eggs, then let them be bak'd. Keep ready a little Cullice of Cray-fiſh, and a Salpicon made of Cray-fiſh Tails, *&c.* To this purpoſe, take a hundred of good Cray-fiſh, waſh them in Water with Salt, then pick them, reſerve their Tails, with their Eggs, if they have any. Being all pick'd, pound the Shells very fine, put in a Stew-pan over the Fire, a bit of Veal cut into ſmall Slices, with a couple of Slices of Ham, and one or two Onions, and let it ſweat till it be a little ſticking to the bottom of the Pan; moiſten it with good Broth, and ſeaſon it with a couple of Lemon Slices, a little Sweet Baſil, a couple of Cloves, and a Glaſs of White Wine, adding a bit of Crumb the bigneſs of two Eggs; let it ſtew ſlowly. Take the Tails of your Cray-fiſh, with ſome Muſhrooms and Truffles, cut in ſmall Dice, and put this with a little Broth in a Stew-pan over the Fire till done; mix with your Cray-fiſh Tails both the White of a Partridge, and of a Chicken ready done, with ſome Cock's-Combs cut in Slices. Let your Cullis be reliſhing, take out of it the Veal, Ham, and Onions. Then put in it your pounded Cray-fiſh Shells, and ſtrain it off, then put in it your Salpicon; and, your Petty-pattees being bak'd, take out of them almoſt all the Stuffing, and fill them up with your Salpicon; let it be reliſhing. Your Petty-pattees are to be ſerved up hot.

Petty-

Petty-pattees, with Gravey.

MAKE ſome Paſte for ſhort Cruſt, and lay it by. Take a piece of a Nut of Veal, as big as your Fiſt, a like of Bacon, and ſome Beef-ſuet, cut in bits, put it in a Stew-pan, and ſeaſon it with Salt, Pepper, Sweet-herbs, and fine Spice. Then toſs it up, and mince all together, with ſome Muſhrooms, and moiſten it with Cream, or Milk, and put it upon a Plate. Then roll your Paſte, make ſome ſmall Abbeſſes, and having form'd your Petty-pattees one inch deep, fill them with your Stuffing, and having covered them, colour them with beaten Eggs, and let them be baked. When done, open them on the top, put in a little Cullis and Eſſence of Ham, and ſerve them up hot.

Other Petty-pattees, with a white Cullis.

MAKE your Petty-pattees with a Paſte like that before, and let them be of the ſame ſize. Fill them with the Stuffing, only you take ſome of the White of Fowls. When bak'd, take out the Stuffing, which you put in a Stew-pan, and fill them with ſome white Cullis *à la Reine*. The manner of preparing it is explained in the Chapter of Cullis. Let your Petty-pattees be reliſhing, and ſerve them up hot.

Inſtead of a white Cullis, you may put in Cullis of Cray-fiſh, with ſome Cray-fiſh Tails.

Ano-

Another ſort of Petty-pattees.

TAKE about two pounds of fine Flower, and make a hollow in the middle, break in a couple of Eggs, Butter the bigneſs of half an Egg, and a Crumb of Salt, if the Butis not ſalt. Then mix it with freſh Water; let your Paſte be neither too ſtiff, nor too ſoft, and lay it by for about half an hour. Make a Stuffing with a bit of a Leg of Veal, the bigneſs of an Egg, mince it with a like piece of Bacon, and twice as much Beef-ſuet, ſeaſon it with Salt, Pepper, Sweet-herbs, fine Spice, and a Crumb of Rocambole, and moiſten it with Milk. Which being done, put your Stuffing upon a Plate, and having ſpread your Paſte, lay over it almoſt as much Butter; then fold your Paſte ſo as to keep the Butter in the inſide, and roll it up ſlightly: then fold your Paſte again the croſs-way, to ſpread it again with the Rolling-pin, and do the ſame four or five times; ſtrow over it now and then ſome fine Flower, ſo that your Paſte be not ſticking to either the Table or to the Rolling-pin. Then cut your Paſte in ſeveral ſmall pieces, and put theſe in the bottom of the Patty-pans, which you fill with your Stuffing; put in each of them a Grape, Verjuice, and cover it with the ſame Paſte. Colour your Petty-pattees with beaten Eggs, and let them be bak'd. When done, ſerve them up hot, or make uſe of them to garniſh a piece of Beef, or other Joint of Meat.

Petty-

Petty-pattees with Fiſh are made after the ſame manner, in taking either Eels, Carps, and other Fiſh, that have no muddy ſmell, inſtead of Meat; as likewiſe Butter, inſtead of Bacon: put more in it ſome Crumbs of Bread boil'd in Milk, and ſome Yolks of Eggs. Let all be well ſeaſoned and reliſhing; and your Petty-pattees being ready done, you may ſerve them up as occaſion requires.

Canelon.

TAKE ſome Reeds of a moderate ſize, and cut them in pieces the length of a finger. Make a Paſte thus: Take a handful of powder'd Sugar, and two of fine Flower, and put all theſe over a Dreſſer, with a little green Lemon raſp'd, and two Yolks and the White of a new-laid Egg. Warm in a Stew-pan half a Glaſs of Water and a bit of Butter, the bigneſs of a ſmall Egg. Make a hollow in the middle of your Flower, and pour into it the ſaid Water and Butter. Make an Abbeſs cut into ſeveral pieces, which pieces you put round a Reed, ſtopping one end of it, and fry therein your Canelons in Hog's-lard, *viz.* Your Reed and the Paſte round all together. Being pretty well coloured, take them out to drain, then take out your Reed, and fill your fry'd Cruſts with divers ſorts of Marmelades, put ſome raſp'd Sugar over them, and glaze them with a red-hot Fire-ſhovel. Place them in a Diſh, and ſerve them up for a dainty Diſh, or to garniſh another Diſh.

A Pudding with Cod or Stock-fiſh, the Muſcovite *way.*

TAKE the Crumb of a Loaf weighing three or four pounds, let it be ſoak'd a little in Milk or Cream, and then boiled; let it be cold again. Take a Stock-fiſh, or a white Cod unſalt, which you boil in full Water. Bone it, skin it, and mince it, then put in your boil'd Crumbs, with the Yolks and the Whites of a dozen of Eggs, and two pounds of good Butter; ſeaſon it with Pepper, and Salt, if your Fiſh is too freſh; with a little Parſley, Chibbol, Sweet Baſil, raſp'd Nutmeg, and a Glaſs of Sack. All theſe things being mixed together, tie them up in a Napkin, and put them in boiling Water, about three hours. This Pudding being done, take it out of the Napkin, lay it in its Diſh, pour over it a ſhort Sauce made with good Butter; ſerve it up hot.

Alkmaarſe Grutte.

THIS ſort of Diſh is made thus: Take ſome Barley or Oats peel'd, which you boil about two or three hours in Water with a little Salt. Add to it ſome Raiſins or Currants, and ſerve it up with ſome freſh melted Butter.

Chickens farced with Cray-fiſh, and roaſted.

TAKE Chickens, pick them very clean, draw them and findge them, run your fingers betwixt their Skin and Fleſh, take away their Breaſts, and with their Fleſh make a Farce after this manner: Take Beef-ſuet, blanch'd Bacon, a Calf's Udder, ſeaſon all with Salt, Pepper, Sweet-herbs, fine Spices, Crumbs of Bread boil'd in Milk or Cream, a couple of raw Eggs; let the whole be well haſh'd and well taſted. Put part of this Farce in the body of your Chickens, then add a little part of a Ragoût of Cray-fiſh Tails, and Muſhrooms, with a little Cullis of Cray-fiſh; then put ſome more of the Farce about it, ſhut the Ends of your Chickens cloſe, and blanch them in a Stew-pan with Butter, Salt, Pepper, Parſley, and young Onions, and take care they be well blanched; then run a Skewer through your Chickens Legs, and faſten them to a Spit, wrap'd in Bards of Bacon, and covered over with Paper: tie them well up, and let them roaſt well with a ſlow Fire. When they are done, take them off, unbard them, and dreſs them neatly on the Diſh, that you deſign to ſerve 'em in; then put a Ragoût of Cray-fiſh Tails over them; ſerve 'em up hot for a firſt Courſe. At another time, you may ſerve your Chickens up with a little Cullis of Cray-fiſh, inſtead of the Ragoût of Cray-fiſh Tails.

Chc-

Chickens with Cray-fiſh, another way.

TAKE Chickens, pick them, draw and ſindge them, put the Livers on the Table with a little raſped Bacon, Parſley, young Onions, Salt, Pepper, Sweet-herbs, fine Spices, Champinions and Truffles, if you have any, and a piece of Butter: haſh the whole, put it in the body of your Chickens, and blanch them in a Stew-pan, with Butter, Parſley, young Onions, Salt, Pepper and Sweet-herbs. When they are well blanch'd, put them on the Spit, cover them with Bards of Bacon, and Sheets of Paper. When they are enough, lay them in their Diſh, and add to 'em a Ragoût mention'd in the preceding Article, or a Cullis of Cray-fiſh. You may alſo (for a Change) inſtead of haſhing your Livers, cut 'em in four or ſix pieces, and add ſome other Livers, raſp'd Bacon, Cray-fiſh Tails, Parſley haſh'd, young Onions, Salt, Pepper, Sweet-herbs, and fine Spices; mix the whole well together, put it in the body of your Chickens, blanch them as above. When they are done, dreſs them in their Diſh, put a Cullis of Cray-fiſh over them; and ſerve them hot for a firſt Courſe.

Chickens with Oyſters.

TAKE Chickens, draw them, and ſindge them well; cut their Livers ſmall, with a dozen of Oyſters, and a bit of Butter: ſea-

ſon

ſon theſe Livers with Salt, Pepper, Sweet-herbs, fine Spices, Muſhrooms, Parſley, and young Onions, and put all in a Stew-pan: let it be a Minute on the Fire, then put it in the body of your Chickens, blanch them as aboveſaid, cover them with Bards of Bacon, and Sheets of Paper; put them on the Spit, and have a Ragoût of Oyſters ready againſt your Chickens are done. Make this Ragoût thus: Take two dozen of Oyſters, blanch them in boiling Water, then put them again in cold Water, take the hard Parts from them, let them drain, then put them in a Stew-pan, with a Spoonful of Eſſence or Gammon of Bacon, or as much as you think fit; for if you have but one Chicken, there needs not ſo much. Let it boil on the Fire, and take the Fat clean off; and having let 'em drain, put your Oyſters to it and put them in another Stew-pan. When your Chickens are enough, put your Ragoût upon them, with the Juice of a Lemon: take care it be well taſted, and ſerve it hot for a firſt Courſe.

Chickens with Oyſters and Cray-fiſh Cullis.

TAKE Chickens, and dreſs them as the laſt, only this difference, that inſtead of an Eſſence of Ham, you'll put a good Cullis of Cray-fiſh upon them, and ſerve them hot for a firſt Courſe.

Chic-

Chickens with Oyſters, the Dutch *way.*

DRESS Chickens as above, and roaſt 'em, and when they are roaſted, make your Oyſter Ragoût in this manner; Blanch as many Oyſters as you think fit, being blanch'd, clean them, take away the hard Parts and beard them, take a Sauce-pan and put in a piece of Butter, a Pinch of Flower, and a Drop of Gravey, ſeaſoned with Pepper, Salt, Nutmeg, and a Drop of Vinegar, afterwards put it on a Stove. Your Sauce being thicken'd, put in your Oyſters, and take care that it be of a good Taſte; when your Chickens are done, dreſs them in their Diſh, and put your Ragoût of Oyſters over them, and ſerve it hot.

Other Courſe of Chickens.

ANother time only blanch your Oyſters in their own Liquor, that you keep, clean them as before; the Liquor being ſettled, put part of it in a Sauce-pan well tinn'd, with a couple of Anchovies haſh'd, and a little Gravey. Let them boil, afterwards put a bit of Butter to it that has been handled in Flower; the Sauce being thicken'd, put in your Oyſters. When you are ready to ſerve, dreſs your Chickens in their Diſh, and put your Ragoût of Oyſters over it, with a Juice of Lemon; and ſerve it hot for a firſt Courſe.

Chickens with Oyſters, the Flemiſh *way.*

DRESS Chickens as before, make a Ragoût in the following manner, *viz.* Blanch your Oyſters in their own Liquor, that you keep; clean them as before, put part of their Liquor in a Stew-pan, with four Yolks of Eggs, a bit of Butter, Parſley, and Taragon. All being well blanch'd and haſh'd, and a Lemon cut in Dice, an Anchovy haſh'd, Salt, Pepper, and Nutmeg, and your Oyſters, put them on a Stove, but take care your Sauce does not turn. When your Chickens are done, take 'em from the Spit, and take the Leggs and Wings aſunder, and cut the Breaſt a-croſs, and ſqueeze it between two Plates; afterwards put your Ragoût of Oyſters upon your Chickens: take care it be of a good Taſte, and ſerve it hot for a firſt Courſe.

Chickens à la Montmorency.

TAKE Chickens, dreſs them as before, and blanch 'em on hot Cinders, then lard them with ſmall Bacon; being larded, ſplit their Backs, and put a little Ragoût of Sweetbreads, Muſhrooms, Truffles and Artichoke-bottoms. Let them be done in a Stew-pan with Bards of Bacon, Slices of Ham and Veal; when they are enough, take them off, and put in a Spoonful of Broth. Let it boil a little, then ſtrain the Broth through a Silk-ſieve; take the Greaſe well off, then put the Broth on the Fire again till it comes to be thick, then

put your Chickens in it, and put the Bacon in the thick Sauce, and put it upon hot Aſhes, that they may be well glaz'd. When they are ready to be ſerved up, put an Eſſence of Ham, or an *Italian* Sauce in your Diſh; then put your Chickens at top, and ſerve it hot for a firſt Courſe.

Chickens a l'Acchia *roaſted.*

TAKE Chickens, ſindge, pick, and draw them, put their Livers on the Table, with raſp'd Bacon, Parſley, young Onions, Salt, Pepper, Sweet-herbs, and fine Spices, with a bit of Butter, all well haſh'd together; afterwards put it all in the Body of your Chickens, and let them be done in a Stew-pan, with ſome good freſh Butter, with whole Parſley and young Onions, Salt, Pepper, and Sweet-herbs: and eſpecially let them be well blanch'd, and very round. Put them on the Spit, with Bards of Bacon and Sheets of Paper, and roaſt them.

Another time you need not haſh the Livers, only cut them in four or five pieces with other Livers, and ſome Slices of the Acchia, and ſeaſon'd as before. Take Acchia, as much as you think proper, cut them in Slices, and blanch them in boiling Water: being blanched, put them in cold Water; afterwards put them to drain on a Sieve, and take a Stew-pan with ſome good Gravey, and let them take one boil. The Chickens being done, put 'em in their Diſh, and your Ragoût over it; but

take care it be of a good Taſte, and look well and light, that it may pleaſe thoſe you dreſs it for; and ſerve it hot for a firſt Courſe.

Chickens Maingots roaſted.

TAKE Chickens and dreſs them as before, there being nothing that diſtinguiſhes them but the Ragoût. Get ſome Maingots, the tendereſt you can find, and let them blanch with the Bone, that is, to take but one boil; then put them in cold Water, cut them in Slices, and don't throw away the inſide, and put them to drain upon a Sieve, and afterwards put them in a Sauce-pan, with an Eſſence of Ham, and let them boil one boil: and when your Chickens are roaſted, put them in their Diſh, and put your Maingots upon them, and ſerve it hot for a firſt Courſe.

Chickens with Anchovies roaſted.

TAKE Chickens, dreſs them as before, and put them on a Spit; take ſome Anchovies and waſh them, haſh two of 'em, and cut the others in Slices: put thoſe that are haſh'd in a Stew-pan, with ſome good Cullis and Gravey, and the Juice of a Lemon. When your Chickens are roaſted, take them and dreſs them in their Diſh, place your Anchovies in Slices upon them, and ſerve it hot for a firſt Courſe.

Chickens with Shallots roaſted.

TAKE Chickens and dreſs them as before, excepting that you put a little Shallot in the Farce. When your Chickens are done, take them off, and put a Shallot Sauce to them, which you may make thus: Take ſome Shallots, and haſh them well, put them in a Stew-pan with Gravey an dCullis, the Juice of a Lemon, and Pepper; dreſs your Chickens in their Diſh, with the Cullis hot upon them, for a firſt Courſe.

Chickens with young Onions.

TAKE Chickens, and dreſs them as before; but inſtead of Shallots, take young Onions that are white, the length of half a Finger; fry them, then put a Spoonful of Gravey, and one of Cullis to them, and let them boil. Having boil'd, you muſt put the Juice of a Lemon to them when ſerving, and dreſs your Chickens in their Diſh, with your Cullis of young Onions upon them, and ſerve it hot for a firſt Courſe.

Chickens in Bottines or Buskins.

TAKE three fine Chickens, ſindge them ſlightly, take their Legs off, ſo that their Skin remain as whole as poſſible, then take off the Wings, and leave the Pinions; you muſt not leave the Skin on their Wings, that they may the better be larded. Then take the Fleſh of the Stomachs, and cut them in

Dice, then take the Bones and the Fleſh off the Legs without ſpoiling the Skin. You muſt leave one end of the Leg like the end of a Cutlet, and cut the Fleſh of the Legs alſo in Dice, with Muſhrooms, and Slices of Partridges, ſome Ham cut in ſmall Dice. Add to it Sweet-breads, Truffles, Parſley, young Onions, and raſp'd Bacon, Salt, Pepper, Sweet-herbs and fine Spices, and put it all on the Fire for a Minute. See that the whole be of good Taſte, put the Juice of a Lemon to it, then ſpread the Skins of the Legs, and put ſome of this Salpicon in each Leg, and ſew them up; afterwards let them do in a little Braiſe after this manner: Take a Stew-pan, garniſh it with Bards of Bacon and Slices of Veal, put the Legs in order over it, and ſeaſon it, cover them and let them do, being wetted with good Broth; let them not be done too much. Being done, take 'em out, and let 'em drain; dreſs them in their Diſh, and put an Eſſence of Ham over them, and ſerve it up hot for a firſt Courſe.

Another time you may do them thus; inſtead of Salpicon, uſe a Farce, and lard them with ſmall Bacon.

A Courſe of Wings of Chickens.

WHEN your Wings are larded, put them in a Stew-pan with Slices of Veal and Ham, a couple of Onions, three or four Cloves, and good Broth; when they are enough, take them out, and keep them hot, ſtrain the Broth that

that they have boiled in, and take off the Fat, then put it on the Fire again, till it turns to a Caramel; take care it does not come black: then ſet your Wings and Bacon on the Caramel, and put them on hot Cinders, that they may glaze ſlowly. When you are ready to ſerve, if they be not glazed enough, put them a little on the Fire; but do not leave them, if you'll have them rightly done. Serve 'em up with an Eſſence, or elſe put a little Cullis and Gravey in the Pan in which they have ſtew'd, and a little Broth with the Juice of a Lemon. Take off all the Fat, and ſtrain it thro' a Silk-ſieve, put it in the Diſh you ſerve it in, with the Wings upon it. Let it be of good Taſte, and ſerve it hot for a firſt Courſe.

You may ſerve them alſo with a Ragoût of Endive, Sellery, *Spaniſh* Cardoons or Thiſtle, Lettice, or Roman Lettice, Tops of Purſlain, Stalks or Tops of Aſparagus, as the working Officer pleaſes.

Chickens the Tartarian *way.*

PICK your Chickens well, and ſindge 'em, cut them in two, and beat them with a Cleaver; put them in a Stew-pan with Bards of Bacon, Pepper, Salt, Sweet-herbs, fine Spices, Parſley, and young Onions, and let them ſtew ſlowly till they are almoſt done, then bread 'em, and broil 'em on a Gridiron. Let them be of a fine Colour, then ſerve 'em with a Ramolade, or elſe with Gravey and the Juice of a Lemon upon it, and ſerve it hot for a firſt Courſe.

Chickens accompanied with a Ragoût.

PICK Chickens well, and draw 'em, then take off the Breaſt-Bones of the Stomach. You muſt have a little Ragoût ready, of little Pigeons, with Cocks-combs, Muſhrooms, and Truffles, and put them in the Body of your Chickens, and cloſe 'em at both ends, with a little Farce; then ſpit 'em, and wrap it with Bards of Bacon and Sheets of Paper, prepare a Ragoût of Sweet-breads, Champinions, Cocks-combs, and Cray-fiſh Tails; put it all in a Sauce-pan, with a Ladle-full of good Eſſence and Gravey, and ſet it a ſtewing, then have ſome Cray-fiſh and half a dozen Sweet-breads, larded and glazed as the Wings of the Chickens. When your Chickens are done, take them off the Spit, unbard 'em and dreſs them in their Diſh; and having taken the Fat off your Ragoût, and it being of a good Taſte, put the Juice of a Lemon to it; put your Chickens upon it, and the Sweet-breads about it, and the Cray-fiſh alſo. *N. B.* That when your Cray-fiſh are done, you muſt clean their Tails, and put a little Salpicon in their Bodies, which is made with Champinions, Muſhrooms and Truffles, wetted with a little Cullis. That being done and ſeaſoned, then put them round your Chickens, between every Sweet-bread, and ſerve it hot for a firſt Courſe.

Chic-

Chickens the Jamaica *way.*

TAKE Chickens, dreſs them, and put a ſmall Ragoût in their Bodies, and cover them with Bards of Bacon, and Sheets of Paper, put 'em to the Spit; and when they are done, ſerve 'em up with a haſh'd Sauce, or elſe a Ragoût upon them, or what you think proper.

Chickens with Truffles roaſted.

TAKE Chickens, clean them well, and draw them, raſp ſome Bacon on a Plate, peel two green Truffles, waſh them well and haſh them, put them upon the raſp'd Bacon, with Parſley and young Onions chopp'd, and a little Sweet Baſil, with your Chickens Livers well haſh'd, and ſeaſon'd with Pepper, Salt, and a bit of Butter. Mix all this together, and put it in the body of your Chickens, and put it in a Stew-pan with Pepper, Salt, and ſome good Butter, and young Onions. Being round and very white, cover them with Bards of Bacon, and Sheets of Paper, and let them do with a ſlow Fire. Cut your green Truffles in Slices, and put them in a Stew-pan with ſome Veal Gravey; ſeaſon it with Salt and Pepper moderately, thicken the Ragoût of Cullis; and when the Chickens are done, take them from the Spit, unbard them and dreſs them in their Diſh handſomely: ſee that the Ragoût be of a good Taſte and ſharp, then put it over the Chickens, and ſerve it up hot for a firſt Courſe.

Chic-

Chickens with Muſhrooms and Sweet-herbs roaſted.

TAKE Chickens, and dreſs them as before with Truffles. Raſp ſome Bacon, and put a few Muſhrooms, Parſley, and young Onions, and a little Sweet Baſil, with the Livers of your Chickens, ſeaſon'd with Pepper and Salt. Haſh all and mix it together, put it in the Bodies of your Chickens; then put them in a Sauce-pan, with a piece of Butter, Parſley, young Onions, Salt, and Sweet Baſil. Being done, pack-thread 'em, and ſpit them, and put them to the Spit wrap'd with Bards of Bacon, and let them roaſt ſlowly. Make a Ragoût of Muſhrooms, after this manner: if they are dry'd Muſhrooms, ſteep them in luke-warm Water for one hour or two, then take them out, and put them in a Stew-pan with ſome Gravey, and let them ſtew on a ſlow Fire. Having ſtewed a quarter of an hour, thicken them with ſome Cullis. When your Chickens are done, take them from the Spit, unbard them, and dreſs them handſomely in their Diſh: ſee that your Ragoût of Muſhrooms be of a good Taſte, and ſharp, put it upon your Chickens, and ſerve it hot for a firſt Courſe.

Chickens with Sweet-herbs roaſted.

TAKE ſome Chickens, dreſs them neatly, raſp ſome Bacon, a little Ham, haſh 'em well with Parſley, young Onions, and the Livers

Livers of Chickens haſh'd, ſeaſon'd with Pepper and Salt. Mix it all together, and put it in the Bodies of your Chickens. You may obſerve to faſten them always at both ends: Let them do in a Stew-pan, with a bit of Butter, whole Parſley, and young Onions whole; ſpit them and wrap them with Bards of Bacon, and cover'd with Sheets of Paper, and put them to roaſt ſlowly. When they are done, take them off and unbard them, and dreſs them neatly in their Diſh, throw an Eſſence of Ham on them, and ſerve them hot for a firſt Courſe.

Chickens with Farce-meat and Cucumbers roaſted.

TAKE Chickens, dreſs them neatly, take off the Breaſts and bone them, put the Fleſh upon the Table, with ſome Ham and blanch'd Bacon, and a Calf's Udder blanch'd, ſome Champinions, a little Parſley, and young Onions, a few Sweet-herbs, fine Spices, three or four Yolks of Eggs, ſome Crumbs of Bread, ſoak'd in Cream or Milk, and boil the Bread, then leave it to cool; being cool, put it with the Farce, and haſh all well together, and ſtuff your Chickens with it. Cloſe them at both ends, keep a little of the Farce, let them ſtew as before, run a Skewer through their Legs, and ſpit them wrap'd with Bards of Bacon, and cover'd with Sheets of Paper, and let them do ſlowly. Take four middling Cucumbers, pare 'em, and empty their Inſides; being well emptied, blanch 'em in ſome Broth; being blanch'd, put them into cold Water, then ſtuff them with the Farce,

and

and flower them at each end. Take a Stew-pan and put ſome Bards of Bacon in it, and lay your Cucumbers over; ſeaſon 'em and wet 'em with a Ladle-full of Broth, of the latter part of the Kettle, and let it boil, take half a Spoonful of your Cullis, and put it in a Stew-pan; let your Cullis be of a good taſte. When your Chickens are done, take them out, and dreſs them in their Diſh, and put your Cucumbers to drain, and put them round your Chickens, and put your Cullis over them, with the Juice of a Lemon, and ſerve it hot.

N. B. You may dreſs Capons the ſame way.

Chickens the Italian *way roaſted.*

TAKE Chickens, dreſs them as the latter, take Parſley, young Onions, Champinions, Truffles, with the Livers of your Chickens, raſp'd Bacon, a bit of good Butter, Sweet-herbs, and fine Spices; haſh all together, and put them in the Bodies of your Chickens. Cloſe up the two ends, as it is mark'd in ſeveral places, put them in a Stew-pan as before, and put them to the Spit, with Bards of Bacon and Sheets of Paper. Take ſome Parſley, young Onions, Taragon and Mint, and blanch them; ſqueeze the Water well out of them, and haſh them well, and put in a Stew-pan as much of it as you think proper, four Yolks of Eggs, a Glaſs of Champaign, half a Glaſs of Oil, a couple of Anchovies haſh'd, half a Lemon cut in Dice, a Pinch of Pepper, Salt, two

two Rocamboles hash'd small or pounded; put the whole on the Fire, and thicken it with a little Cullis, but take care it be well tasted. Then take you Chickens, unbard them, and dress them in their Dish, with your Sauce over it, and serve it hot for a first Course.

Another Course of Chickens the Italian *way roasted.*

TAKE Chickens, dress them as before, blanch them as the other in a Stew-pan, but without Butter, put Oil and Lemon-juice; when they are blanch'd, put them to the Spit, with Bards of Bacon, and Sheets of Paper. Take a Ladle-full of good Veal Gravey, a Ladle-full of Essence of Ham, two Ladles-full of good Broth, two Glasses of Champaign or good Rhenish Wine, with half a Glass of good fine Oil, a Lemon cut in Slices and two Onions, Basil, Thyme, two Bay-leaves, a Pinch of Coriander pounded, some Cloves, five or six Cloves of Garlick; put it all on the fire, and let it boil away till it comes as thick as you would have it. Take the Fat off as much as possible, and leave none of the Oil, and strain it through a Silk-sieve. Your Chickens being enough, unbard them, dress them in their Dish, put your Sauce over them, and serve it hot for a first Course.

Chickens another Italian *way.*

TAKE Chickens, dreſs them as before, the Sauce makes all the diſtinction; take always ſome Taragon-leaves, a few young Onions well haſh'd together, put 'em in a Stew-pan, with a Glaſs of Champaign, the Juice of one Lemon, a couple of Rocamboles, a little Sweet Baſil, two Spoonfuls of Eſſence of Ham, a Pinch of All-ſpice, a Ladle-full of good Oil. When they have had one boil, ſee that it reliſhes of the Lemon; pour your Sauce in the Diſh, and your Chickens over it. You may do Chickens alſo of this faſhion; when they are roaſted, take them off, and cut them in Slices, or in Quarters, with this *Italian* Sauce, and ſerve it hot for a firſt Courſe.

Chickens in Galantine.

TAKE Chickens in proportion to your Galantines, pick and ſindge them well; ſplit them on the Back, and take off the Skins without breaking 'em; then take the Fleſh of your Chickens, and cut it in Slices, with Slices of Ham and Piſtachos, and Bacon. Set them on a Diſh, take the remainder of your Chickens Fleſh, with a Nut of Veal, a bit of Bacon, a bit of Beef-ſuet, and a bit of Ham, cut all in little bits, and put them upon the Table, with Parſley, young Onions, Sweet-herbs, fine Spices, Salt, Pepper, haſh them all together, and put ſome Yolks of Eggs. That being done, pound

pound it well in the Mortar, and obſerve that your Farce be of a good Taſte. Then ſtretch the Skins of your Chickens upon the Table, and put a Lay of Farce upon each Skin, then a Row over that of the White of your Chickens, a Row of Ham, a Row of Piſtachos, and of Bacon, a Row of hard Yolks of Eggs, bak'd in a Stove-Oven, if you are to ſerve it cold; then put a Lay of Farce over them, and ſo continue the ſame way, till you have fill'd the Skins of your Chickens, then join them cloſe as if they were whole. Sew it well up, take a Kettle and put your Chickens in, and ſeaſon them; put in a Pint of good Wine, ſome Cloves of Garlick, ſome Broth, and let it do ſlowly, with Fire at top and bottom; take care they don't do too much. When they are done, take them off the Fire, and put them to cool in their Braize; take care they are reliſhing. Serve them whole or on Napkins, balloon'd or cut in Slices, or to ſerve for garniſhing ſome great Diſh. They ſerve them hot if it is for a firſt Courſe, with an Eſſence of Ham over it, or cut in Slices with an Eſſence. The Turkeys Galantine are done the ſame way.

Chickens à la Paſſpierre.

TAKE Chickens, clean them and draw them well, haſh their Livers with ſome raſped Bacon, a bit of Butter, Champinions, Parſley, young Onions, Salt, Pepper, Sweet-herbs, fine Spices, haſh it all well together, and

and put it in the Bodies of your Chickens, and do them as aforeſaid; then ſpit them, and wrap them in Bards of Bacon, and Sheets of Paper. Take ſome Paſſpierre, clean it, and throw away the hard part, and blanch it in boiling Water, then put them in cold Water: put them in a Stew-pan with half a Ladle-full of Gravey, and half a one of Cullis, let it all take one boil. When your Chickens are done, take them and unbard them, put them in their Diſh, and your Paſſpierre under, and ſerve it hot for a firſt Courſe.

Chickens à la Criſte Marine.

TAKE Chickens, and dreſs them as before, but take ſome Criſte Marine, and blanch it: being blanch'd, and well clean'd, put them in a Stew-pan, with half a Ladle-full of Gravey, and half a one of Eſſence, put it all on the Fire, and let it take one boil; ſee that it be of a good Taſte. When your Chickens are done, dreſs them in their Diſh, and the Criſte Marine over, and ſerve it hot for a firſt Courſe.

Chickens with Sweet-herbs and Onions roaſted.

TAKE Chickens, clean them, and dreſs them; take their Livers, with ſome Parſley, young Onions, Sweet-herbs, and fine Spices, Salt, Pepper, raſp'd Bacon, a bit of Butter: all being well haſh'd together, put it in the Bodies of your Chickens, and cloſe up the

the two ends, that the Seaſoning don't go out; put them in a Stew-pan as before, then ſpit them and wrap them in Bards of Bacon, and Sheets of Paper, and let them do ſlowly. Take two or three dozen of little Onions, clean them and blanch them; when they are blanched, put them in cold Water, then put them in a Stew-pan, with ſome good Broth. When they are done, thicken them with ſome good Eſſence of Ham, and let them do ſoftly. Take the Fat well off, and put in the Juice of a Lemon. When your Chickens are done, take them off, and dreſs them handſomely in their Diſh, and put your Onions over it: ſee that it be of a good Taſte, and ſerve it hot for a firſt Courſe.

Chickens roaſted with Garlick.

TAKE Chickens, clean them, and draw them neatly; take the Livers, with Salt, Pepper, Parſley, Sweet-herbs, fine Spices, a Clove of Garlick, raſp'd Bacon, and a bit of Butter; haſh them well together, and put it in the Bodies of your Chickens, put them in a Stew-pan as before, and ſpit them, wrap'd with Bards of Bacon, and Sheets of Paper, and put them to roaſt. Take a dozen Cloves of Garlick, clean them, and blanch them; when they are almoſt done, put them in a Stew-pan, with ſome good Gravey and Cullis, put it all on the Fire, boil it and take the Fat well off. Take care that your Cullis be

very good, and put the Juice of a Lemon in when you are ſerving. When your Chickens are done, take them and unbard them, and dreſs them in their Diſh, put your Ragoût of Garlick over, and ſerve it hot for a firſt Courſe.

Chickens Fricando.

TAKE Chickens, clean them, draw them, and put their Legs in their Bodies; cut them in two, break their Bones, and lard them with ſmall Bacon; (when they are larded, put them to do as before, mark'd in Fricandoes) or as other Fricandoes mark'd before; ſerve them with an Eſſence of Ham, or with the Gravey you will get out of the Stew-pan; (you will find this way of dreſſing in ſeveral Parts of this Work:) ſerve it hot for a firſt Courſe.

Chickens with Muſhrooms hollow.

TAKE two Chickens, open the one on the Back, and the other on the Stomach, and take out all the large Bones; lard the Inſides with Hams, then ſew them up together, ſo that the two Chickens may look like one, then make a Ragoût of Muſhrooms, and fill the Body with it, and ſew both Ends. Take a little Kettle and put ſome Bards of Bacon, Slices of Veal and Ham; then put your Chickens in, and ſeaſon them with Salt, Pepper, young Onions, and ſweet Herbs; then cover them with Veal, Ham and Bacon, and put them a doing with Fire at top and bottom. When they

they are enough, take them off, and let them drain; then dreſs them in the Diſh, and put an Eſſence of Ham upon it, or elſe a little Ragoût of Muſhrooms, if you have enough.

Fowl in Balon.

TAKE a Fowl, clean it and draw it, ſplit it on the Back, take off all the Skin, and take the White of your Fowl, and the Breaſts of ſome Partridges and other Fowls, cut them all in ſmall Dice, and ſome Bacon and Ham, and Piſtachoes all in little Dice; then take the Fleſh of your Fowl, that you have remaining, cut it in Slices, a Piece of Nut of Veal, a Piece of Bacon, a Calf's Udder, a Bit of Beef-Suet, haſh it all well, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spices, Parſley, young Onions, and a ſmall Clove of Garlick, with three or four raw Yolks of Eggs; haſh and mix the whole well together, and put it in a Diſh; add to it all the Meat that you have cut in Dice with Truffles. If you have any cut the ſame way, fill the Skin of your Fowl with it, and make it round as a Ball. Then let it do in a little white Braiſe, and ſerve it with an Eſſence of Ham over it. Another time you may lard it with ſmall Bacon, and make it ready like a Fricando; you may ſerve it cold, cut in Slices to garniſh a large ſecond-Courſe Diſh.

Fowl in Valon,

IS much the ſame as Fowl in Balon, only you have the Wings and Legs to theſe. Take a Fowl, clean it very well, and cut the Back open, take out all the Bones in general, except that you leave one for to hold the Leg by, and fill it with Farce like the aforeſaid. Then ſew it up, and put it in its former Shape, truſs its Legs and Wings near the Body. Then put it in a little Braiſe-pan, garniſh it with Bards of Bacon and Veal, wrap your Fowl in a Cloth, and put it in the Braiſe-pan, ſeaſon'd with Salt, Pepper and Cloves, ſweet Herbs, and Onions. Cover it with Bards of Bacon, and Slices of Veal, and wet it with a Ladle-full of White-Wine, and another large Ladle-full of Broth, and let it do ſoftly, and take care it is not over-done; then take ſome Ham, cut in Slices very thin, beat them with the Handle of your Knife, and cut them in ſmall long Pieces, as thin as poſſible. Then in little Dice, as ſmall as a Pin's Head, put them in a Sauce-pan with a little raſped Bacon, and put it to ſweat on a ſlow Fire; when it has taken a little Colour, put in a Bit of Butter, a little Pinch of Flower, and ſtir it with a Spoon, to make it take a fine Colour. Then ſerve it.

Chickens en Grenadin.

TAKE Chickens, pick them well, ſplit them on the Back, and draw them, take out all their Bones. Then fill them with a Salpicon

Salpicon of Veal and Ham, cut in Dice, a little Bacon, and ſome of Chickens, all cut in Dice, and raw. Take a Stew-pan with a little melted Bacon, Parſley, and young Onions; put all your Meat cut in Dice in it, and ſeaſon it with Salt, Pepper, and the Juice of a Lemon. Let it be of a good Taſte, and fill your Chickens with it, ſew them up and make them round as a Bowl. Lard them with ſmall Bacon, and put them in a Stew-pan, with Slices of Veal and Ham, a Bunch made with young Onions, Parſley, Cloves, a Sprig of ſweet Baſil and Thyme, wet them with Broth, and let them do on a ſlow Fire. When they are enough, take them off, and ſtrain your Broth through a Silk-ſieve, take the Fat well off, and put it again on the Fire, and let it diminiſh till it turns to a Caramel. Then put your Grenadins to it, next to the Bacon, and put them on hot Cinders, (that they may glaze leiſurely) or on a Stove ſoftly, but don't leave it. When done, dreſs them in their Diſh with an Eſſence of Ham, and ſerve it hot for a firſt Courſe.

Chickens a la Marli.

TAKE Chickens, draw and pick them neatly, ſplit them on their Backs; take away the large Bones of the Loins and Legs, take Ham cut in Slices, the Bigneſs of half your little Finger, ſeaſon it with Sweet-herbs and fine Spices, and lard the Inſides of your Chickens with it. Make a Ragoût of Veal

Sweet-breads, Cocks-combs, Truffles, Champinions, and Mushrooms; make a bit of Paste, made of Hog's-Lard, and make a Lay as for the Bottom of a Tart, put a Bard of Bacon over it, and your Chickens at top, with your Ragoût of Sweet-breads in them, and close them at both ends, put Bards of Bacon all round. Then wrap them up as well as possible in the Paste, but let them not double one upon the other. Then grease a Sheet of Paper with Hogs-Lard, and fold your Chickens that are in the Paste in the Paper, and put them to bake in a Tourt-pan; they will take three hours to be rightly baked. When they are done, take off the Paper, and put it in their Dish, and serve it hot for a first Course.

Chickens with Ham.

TAKE Chickens, pick and draw them, put the Livers on a Table with rasped Bacon, Salt, Pepper, Sweet-herbs, and fine Spices, young Onions, Parsley, Champinions, Truffles, and a bit of Butter, hash them well together, and put it in the Bodies of your Chickens, and close up the Ends, and do them as before; spit them, with Bards of Bacon, and Sheets of Paper; take some Ham, cut in Slices, and well beaten, and put them in order in a Stew-pan, and make them take Colour on both sides. Then take them out, and put in it a bit of Butter, and a Pinch of Flower, stir it with a wooden Spoon, till it takes a fine Colour. Then put to it some good Broth,

and

and good Gravey, take care it does not take too much Colour; if it is not thick enough, mix it with ſome Cullis, put in a Glaſs of Champaign, and take off all the Fat. You may put your Ham again in the Stew-pan, if you think proper, but it will take away all the Goodneſs. Nevertheleſs it is very frequent for People to put it in the Stew-pan. When your Chickens are enough, unbard them, put them in their Diſh, and put your Slices of Ham in order over them, with the Juice of a Lemon, and ſerve it hot for a firſt Courſe.

Another time you may cut your Ham in Slices, after it has taken Colour; but be ſure not to put it in the Sauce.

Chicken the Hedge-Hog *Way.*

TAKE a Chicken, pick and draw it, haſh its Liver with Parſley, fine Spices, Sweet-herbs, young Onions, Salt, Pepper, raſped Bacon, a bit of Butter, haſh it all well, and put it in your Chickens; cloſe up the Ends, and put it to do as aforeſaid. When it is done, lard it with ſmall Lards of Bacon; then ſpit it, and wrap it with Bards of Bacon, and Sheets of Paper. When it is done, unbard it, and put it in its Diſh, with an Eſſence of Ham over it, and ſerve it up hot for a firſt Courſe.

The ſame another Way.

TAKE a Chicken, pick and draw it, dreſs it as before, ſpit it and wrap it with Bards of Bacon, and Sheets of Paper, put the Head

into the Body, ſo that the Bill comes: out take two or three Dozen of ſmall Athlets, the length of a Finger; (this is the way to make the Athlets) take ſome middling Bacon, cut it in Bits the breadth of a Shilling, and thick as a Half-Crown Piece, put them in a Stew-pan over a Stove, to get the beſt part of the Fat to come out. Then add to it ſome Sweet-breads, cut the bigneſs of the End of your Thumb, ſome Champinions, ſome fat Livers, Parſley, young Onions, Sweet-herbs, thicken them with a Pinch of Flower, and wet them with a little Gravey. Then put them to cool, have ſome ſmall Athlets of Box-wood, the length of your Thumb; and put on them, a bit of Sweet-bread, a bit of Bacon, and of Champinion, till your Athlets are full. Obſerve to leave one End of the Athlet, for to ſtick into your Chicken; then dip and broil it to a fine Colour. When your Chicken is done, dreſs it in its Diſh with an Eſſence over it, and then ſtick your little Athlets in it, and ſerve it hot for a firſt Courſe.

Chickens in Slices with Piſtachoes.

ROAST ſome Chickens; when they are done, take off their Legs and Wings, with the white of their Stomachs; prepare a little Sauce in a Stew-pan, with a Bunch of Parſley and Sweet-herbs; take a bit of Butter, ſome Champinions cut in Slices, paſs it over a Stove, put in a Pinch of Flower, and ſtir it all, and wet it with ſome good Broth. Let it be of a

good

good Taſte; take ſome Piſtachoes ſcalded and cut in Slices, make a thickening of four or five Yolks of Eggs mix'd with a little Cream, and when your Sauce is diminiſh'd enough, thicken it with your Eggs and Cream. Then put your Wings of Chickens in the white, with the Juice of a Lemon. Obſerve you muſt only cut your Wings of Chickens in two. Then ſet your Fillets in order in their Diſh, and your Sauce with them; ſee that it be all of a very good Taſte, and ſerve it hot for a firſt Courſe.

Chickens roaſted with Cheſnuts.

TAKE Chickens, clean and draw them, haſh their Livers with Parſley, young Onions, raſped Bacon, Butter, Salt, Pepper, Sweet-herbs, and fine Spices, take Cheſnuts that are very large, pick them and put them under hot Cinders, to take off the thin Skins. Then mix your Cheſnuts with the Farce, and put them all in the Bodies of your Chickens, and blanch them in a Stew-pan, with a bit of Butter; ſpit and wrap them with Bards of Bacon, and Sheets of Paper. Take ſome pick'd Cheſnuts, put them in a Baking-pan with Fire, at top and bottom; then take off the thin Skin; then put them in a Stew-pan with Broth, till they be done. When they are done, take out the Broth, and put in half a Ladle-full of Eſſence, a little Cullis, and a little Gravey. When your Chickens are enough, unbard them, and dreſs them in their Diſh; throw

your

your Chefnuts over them, with the Juice of Lemon, and ſerve it hot for a firſt Courſe.

Chickens roaſted with Cardoons.

TAKE Chickens, pick and draw them, put their Livers on a Table, with raſped Bacon, Butter, Parſley, young Onions, Champinions, Salt, Pepper, fine Spices, and Sweet-herbs; haſh it all well, and put it in the Bodies of your Chickens. Then blanch them in a Stew-pan with a bit of Butter, Parſley, and young Onions whole: being blanch'd, ſpit them with Bards of Bacon, and Sheets of Paper. Get ſome *Spaniſh* Cardoons ready, put them in a Stew-pan, with half a Spoonful of Veal-Gravey, and half a one of Eſſence of Ham; put your Cardoons in the length of half a finger, and let them be very white, before you put them in the Cullis. Let them take one boil, to take the Fat well off; put a Juice of Orange in when ſerving. When your Chickens are done, unbard them, and dreſs them in their Diſh, with your Ragoût of Cardoons over, and ſerve it hot for a firſt Courſe.

Chickens in Slices.

TAKE Chickens, clean them, and roaſt them with Bards of Bacon, and Sheets of Paper. When they are roaſted, put them to cool, take a Stew-pan with a bit of freſh Butter, ſome Muſhrooms cut in Slices, put it on the Fire, and let it take two or three boils,

put in a Pinch of Flower, and ſtir it, wet it with a Spoonful of good Broth, and a Bunch of Sweet-herbs. You muſt cut your Chickens in Slices, put them in the Stew-pan, with ſome Cray-fiſh Tails, and thicken them with Eggs and Cream, as before; and ſerve it hot for a firſt Courſe.

Chickens roaſted with Kernels.

TAKE Chickens, clean and draw them, haſh their Livers with raſp'd Bacon, a bit of Butter, Parſley, young Onions, Champinions, Sweet-herbs, fine Spices, Salt and Pepper. Haſh them all together, get ſome Kernels pick'd, and put a handful in with your Farce: put it all in your Chickens, and ſpit them with Bards of Bacon, and Sheets of Paper; get ſome pick'd Kernels, as many as you think proper for the Chickens, half a hundred is enough. Being pick'd, blanch them in boiling Water, then put them in a Stew-pan, with half a Spoonful of Eſſence of Ham, and a little Gravey. Let it boil a minute, and take the Fat well off; let it be of a good Taſte. When your Chickens are done, unbard them, and dreſs them in their Diſh, and your Ragoût of Kernels over; and ſerve it hot for a firſt Courſe. You may ſerve Capons the ſame way.

Chickens en Canellon.

TAKE Chickens, pick and draw them, and cut them in halves, and take away all their Bones. Make a little Farce very fine, with

a little of the Flesh of your Chickens, a bit of a Leg of Veal, a Calf's Udder, some Bacon, some Beef-suet, a bit of Ham, some Mushrooms, some green Truffles, Parsley, young Onions, Sweet-herbs, fine Spices, Salt, and Pepper. Hash them all well together, take a bit of Crumb of Bread, and put it in a Stew-pan, with a little Milk, and make it boil well, then put it to cool, and put it to your Farce, with some Yolks of Eggs: then spread your Half-Chickens on the Table, and put some of this Farce in them, and roll them up. Another time you may cut them in four Parts, and do them in a Braize. When they are done, take them out to drain, and dress them in their Dish, with an Essence of Ham over; and serve it hot for a first Course.

Chickens with Cream.

TAKE Chickens, according to the bigness of your Dish, and dress them, spit them, and roast them. When they are done, take them off, and put them to cool; take a bit of a Nut of Veal, and take the Skin well off, and cut it in bits, with a bit of blanch'd Bacon, some Beef-suet, a Calf's Udder, some Champinions, Parsley, young Onions, Sweet-herbs, fine Spices, Salt, and Pepper; put it all in a Stew-pan over the Fire. When that is done, take it off, put it on the Table, and hash it well. Take the Flesh off the Breasts of your Chickens, and hash them with the Farce, and put it all in the Mortar, with a bit of Bread

Bread boil'd in Milk; then put it to cool, and mix it with your Farce, and ſix Yolks of Eggs, and three Whites, whipt to a Froth, pound it all well together. Take the Diſh that you ſerve it in, and if it is Silver put ſome of this Farce in the bottom of it, and put your Chickens at top of it, and fill it with the Farce. Leave a Hole in the middle for to put a little Ragoût in, made of Sweet-breads, Cocks-combs, and Champinions; then cover your little Ragoût, and make your Chickens as round as poſſible: take an Egg, and beat it, and rub round your Chickens. Make them as even as poſſible, and put ſome fine Crumbs of Bread over it, and bake them. When they are done, and of a fine Colour, take them out of the Oven, and take the Fat well off: clean the Rim of your Diſh, and put an Eſſence about your Chickens, and ſerve it hot for a firſt Courſe. When you have no Silver Diſh, you muſt take a long Baking-pan; and when they are done, put them in the Diſh you ſerve it in.

Chickens roaſted a la Créme.

TAKE Chickens, pick and draw them, and blanch them on a Braize, then cut ſome Cardoons of Bacon and of Ham, ſeaſon'd with Salt, Pepper, Sweet-herbs, fine Spices, Parſley, and young Onions, and lard your Chickens. When they are larded, put them in a Stew-pan, with a Pint of Milk and a bit of Butter, Sweet-herbs, a Pinch of Coriander, Salt, Pepper, and Onions cut in Slices, and put it

it a minute on the Stove ; then ſpit them and roaſt them, and baſte them with this Milk. When they are almoſt done, take a Pint of Cream with a little handful of Flower, ſtir 'em well together, and put in a good bit of Butter, with ſome Salt ; put it on the Stove for a minute, and ſtir it with a wooden Spoon ; then baſte your Chickens with it, that it may make a fine Cruſt on them, of a fine Colour: When they are done, take them off, and dreſs them in their Diſh, and put a Pepper-and-Vinegar Sauce thicken'd under it ; and ſerve it hot for a firſt Courſe.

Chickens with Carp-Sauce.

TAKE Chickens, pick and draw them, haſh their Livers with a little Parſley, young Onions, Sweet-herbs, Salt, Pepper, raſp'd Bacon, a bit of Butter, Muſhrooms and freſh Truffles, if you have any. Do your Chickens in a Stew-pan as uſual, with a bit of Butter, Parſley, young Onions, Salt ; then ſpit them, wrapt with Bards of Bacon, and Sheets of Paper. Take a Stew-pan, and put in two pounds of ſliced Veal, ſome Slices of Ham, and a Carp cut in four, upon the Meat, and put it on the Fire. When you ſee that it begins to ſtick to the Stew-pan, you muſt take care it does not burn, then wet it with good Broth, and half a Ladle-full of Cullis, or juſt as much as you have occaſion for ; put in it a Glaſs of Champaign, and a Clove of Garlick, a Branch of Sweet Baſil, ſome whole young Onions, and Cloves,

Cloves, a Lemon cut in Slices, and take the Fat clean off of your Cullis; ſee that it be of a good Taſte, and good Look. Strain it thro' a Silk-ſieve, take the ſoft Rows of your Carp and blanch them, and put it in your Carp-Sauce. When your Chickens are done, Unbard them, and dreſs them in their Diſh: put your Rows round the Chickens, and your Sauce over, and ſerve it hot.

Chickens with Pike-Sauce.

TAKE Chickens, and dreſs them as thoſe for Carp-Sauce, all the difference is, that inſtead of Carp, you'll do your Cullis with a Pike, and inſtead of Rows, you muſt take ſome Slices of Carp. Another time take ſome Cray-fiſh Shells, and pound them well; take all your Meat and Pike out of your Cullis, and put your pounded Shells in it, and ſtrain it through a Sieve. You may, if you think proper, make a little Haſh of Pike, and the white Fleſh of Partridges, and a little Cullis, and put it in a Silver Diſh, and let it heat till it ſticks to it. Your Chickens being done, unbard them and dreſs them over the Haſh; get ſome Cray-fiſh Tails, put them in your Cullis, with ſome long Slices of Pike, to ſhow they are done with a Pike-Sauce. Put the whole over your Chickens, having taken care they are of good Taſte, and ſerve it hot for a firſt Courſe.

Chickens a la Braize.

TAKE Chickens, pick, draw, and dreſs them with the Legs in their Bodies. Lard them with large Bacon, the bigneſs of your little finger, ſeaſon'd with Salt, Pepper, Sweet-herbs, and fine Spices; lard your Chickens and tie them, take a Braize-pan, garniſh it with Bards of Bacon and Veal, and put your Chickens in ſeaſon'd with Salt, Pepper, Sweet Baſil, Thyme, Bay-leaves, Onions, and a little Garlick; cover them, wetting them with a Glaſs of Wine, and a Spoonful or two of Broth; put them to do with Fire at top and bottom. When they are enough, put them in their Diſh, and put a haſh Sauce over them, or a Ragoût of Sweet-breads, Cocks-combs, and Muſhrooms, or an Eſſence of Ham, or a Ragoût of Oyſters, at the Officer's choice, ſo that it be of a good Taſte, and ſerved hot for a firſt Courſe.

Chickens with large Onions.

TAKE Chickens, dreſs them as before, bard and ſpit them; baſte them with good Butter: Take ſome large Onions, cut them in Slices, put them in a Stew-pan, with a bit of Butter, and put them over the Stove. When they have taken a fine Colour, powder them with a Pinch of Flower, wet 'em with ſome Gravey, and ſeaſon 'em; take the Fat well off: if they be not thick enough, put in a little of your Cullis.. When your Chickens are done,

dreſs them in their Diſh. Let your Ragoût be of a good Taſte, and put it over with your Onions; put a Juice of Lemon in, and ſerve it hot for a firſt Courſe.

Chickens in Crepine.

TAKE Chickens, dreſs them and ſpit them. When they are roaſted, let them cool to make your Farce; take a piece of Fillet of Veal, and take the Skin well off, cut it in pieces, with a bit of Bacon and Calf's Udder, a piece of Beef-ſuet, ſome Muſhrooms, Parſley, young Onions, Sweet-herbs, fine Spices, Salt and Pepper. Put it all in a Stew-pan over the Fire for a quarter of an hour; then put it on the Table, and haſh it all well. Then take the Breaſts of your Chickens, and haſh it with the other Meat; take ſome Crumb of Bread, and boil it in ſome Milk, till it comes to be very thick, then put it to cool, and put it to your Farce. Add ſome raw Yolks of Eggs, with three Whites, well whipped, and put it all in the Mortar with your Farce. You muſt make a little Ragoût of Sweet-breads, Muſhrooms, Cocks-combs, and Artichoke-bottoms cut in Slices. Get ſome Crepine of Veal, or Mutton; 'tis a Skin that the Paunches of Animals are wrap'd in: get as many pieces of it as you have Chickens, put a piece of it in a Tourt-pan, and your Chickens in, (then your Farce) leave a Hole in the middle to put your Ragoût in, and then cover it: fold the Skin about it and cover it,

and put it to bake in the Oven. When they are done, dreſs them in their Diſh, with an Eſſence of Ham, and ſerve it hot for a firſt Courſe.

Chickens haſh'd.

TAKE Chickens, roaſt them, and haſh their Fleſh very well, take their Carcaſſes and put them in a Stew-pan, with good Broth, an Onion cut in Slices, Parſley and Sweet-herbs. When they are well boil'd, ſtrain them thro' a Sieve, and put a bit of Butter in that which is kneeded in Flower, and let it boil a minute; then put your haſh'd Chickens in, and ſee that it be of a good Taſte. Put in a Thickning of three Yolks of Eggs in proportion to the quantity of Chickens. When it is thicken'd, put in a Juice of Lemon and ſerve it hot for a Bye-Diſh.

Chickens with Saffron, the Poliſh *way.*

TAKE Chickens, dreſs them, and ſpit them with Bards of Bacon and Sheets of Paper: take a good quantity of Onions, cut them in Slices, put them in a Stew-pan with ſome Broth, as white as you can. When they are well done, ſtrain them through a Sieve, and put them in a Stew-pan; and if they are too thick, put ſome good Broth to 'em: let them be as thick as an Eſſence of Ham; then take ſome Saffron and pound it well, and dry it, put a large Pinch of it in a large Glaſs, or what you think proper; put a little hot Broth

to

to it, and mix it well, and put in it your Cullis leiſurely till you ſee it is of a fine Colour, but not too high. When your Chickens are done, draw them off the Spit, cut off their Legs and Wings, and put 'em in your Cullis; ſerve it hot for a firſt Courſe.

Another time you may take Parſley-Roots, cut them in long Slices, boil them, and put ſome of the ſame Cullis and Saffron as before. Inſtead of roaſting your Chickens, you may boil them in a Kettle for a quarter of an hour; if they are tender, haſten them in the boiling, and dreſs them in their Diſh, and put your Cullis of Parſley-Roots over them, and ſerve it hot for a firſt Courſe.

Chickens the Citizens way.

TAKE Chickens, pick, draw, ſindge and dreſs them; take an earthen Pot, put Water in it enough to cover 'em, put it on the Fire with a handful of Salt. When the Water boils, put your Chickens in it; don't boil them too much, put a bit of Butter in a Stew-pan, with a Pinch of Flower, ſome Nutmeg, Pepper, Salt, and Oyſters if in ſeaſon. Put your Stew-pan on the Fire, and thicken your Sauce; which being thicken'd and good taſted, dreſs your Chickens in their Diſh, and your Oyſters over them.

Another time take a Pinch of chop'd Parſley, the Green of a few young Onions, a little Mint and Taragon, if you have it; if you have nothing but Parſley, ſtill make your Sauce,

and put a couple of Anchovies hash'd in it, cut half a Lemon in little Dice, squeeze the other half into the Sauce, and add a bit of Butter, a Pinch of Flower, Salt, Pepper, and a little Water, and let your Sauce boil. Your Chickens being enough, serve them with your Sauce over.

Another time you may put some Endive with your Chickens; and when they are enough, give them three or four Cuts with your Knife, and put them in a Stew-pan, with a bit of Butter, a Pinch of Flower, and put them on the Fire, and wet them in the Gravey your Chickens are done in. If it is not thick enough, you may put a Thickening of Yolks of Eggs.

Another time you may boil them with Onions, put them in a Stew-pan with a bit of Butter kneeded in Flower, Salt and Pepper, put them on the Fire, with a little of the Broth that the Chickens are done in, and thicken it with a Thickening of Yolks of Eggs, and serve it hot for a first Course.

Chickens with Eels.

TAKE Chickens, pick, singe and draw them, take the Livers, cut off the Galls, and hash them with Parsley, young Onions, Mushrooms, Sweet-herbs, fine Spices, Salt, Pepper, rasp'd Bacon, and a bit of Butter; put it all in the Bodies of your Chickens, and blanch them in a Stew-pan, with a bit of Butter, Parsley, and young Onions. Then spit them, wrap'd with Bards of Bacon and Sheets of Paper. Take some Eels,

Eels, skin them, and cut them about ſix Inches long, and lard them with ſmall Bacon. When they are larded, take ſome White Wine and put your Eels in, and let them take one boil; then have a Glaze of Veal made thus: Take ſome Veal, Ham, and Broth, and let it boil very well, till your Veal is quite done; then ſet it on a Stove, and let it diminiſh till the Gravey turns to a Caramel. Then put your Slices of Veal in, and put it on hot Cinders to do ſoftly, and a little Fire at top. When your Chickens are done, unbard them, and dreſs them in their Diſh, with an Eſſence of Ham, and your Slices of Eel round, and ſerve it hot for a firſt Courſe.

Another time inſtead of larding them with ſmall Bacon, ſtick them through and through with large Lards of Bacon, and let them boil in a little white Braize, made with Bards of Bacon, Salt, Pepper, Sweet-Baſil, Slices of Onions, and a couple of Glaſſes of White Wine. When your Eels are done, and firm, take an Eſſence of Ham, draw your Eels out of the Braize, and put them in your Eſſence. When your Chickens are done, dreſs them with the Slices of Eels round, with the Juice of a Lemon in your Eſſence, and put it over, and ſerve it hot for a firſt Courſe.

Chickens the Cardinal *way roaſted.*

TAKE Chickens freſh killed, clean them well, and run your Finger between the Skin and the Fleſh of the Stomachs, Backs,

and Legs. This muſt be done as ſoon as they are pick'd, or elſe it could not do without breaking; whereas if they are warm, it comes off eaſier, and the next day draw them. You muſt have at leaſt three quarters of a hundred of Cray-fiſh, and boil them; when boil'd, clean them, and pound the Shells in a Mortar, as fine as poſſible; the more they are pounded, the redder your Chickens will look. Then put ſome Cray-fiſh Tails to it, with a good bit of Butter, Sweet-herbs, fine Spices, Salt, Pepper, young Onions, and Parſley haſh'd. Pound the whole well together, then put it in a Silk Sieve, and ſtrain it through with all your ſtrength, with a wooden Spoon or Ladle, and farce your Chickens betwixt the Skin and Fleſh, on the Back, as well as the Breaſt and Legs. Spit them, wrap'd with Bards of Bacon, and Sheets of Paper, and roaſt them. When they are done, unbard them, and dreſs them in their Diſh, with an Eſſence of Ham under, and ſerve it hot for a firſt Courſe.

Chickens Marinet.

TAKE Chickens, pick, ſindge and draw them, then cut them in pieces as you do for a Fricaſſée of Chickens. Put them in a Stew-pan, with ſliced Onions, Sweet-Baſil, Parſley in Sprigs, Salt, Pepper, Cloves, a good bit of Butter, and a little Broth, the Juice of three or four Lemons, and put them on the Fire, to let them take a Reliſh; then take them out to drain. Whip ſome Whites of Eggs, dip

dip your Chickens in it, and afterwards in Flower. You muſt have ſome Hog's-lard on the Fire to fry them directly; when they are fry'd, dreſs them in their Diſh, and garniſh it with fry'd Parſley, and ſerve it hot for a Courſe or Bye-Diſh.

Chickens in Athlets *glazed.*

TAKE Chickens, cut them in pieces as for a Fricaſſée, and take the Skins off. Lard the Wings, Breaſts and Legs, and skewer them with Athlets as before, the Back, the ſame ſide. Put them in a Stew-pan, with ſome bits of Veal, Ham, a Bunch of Parſley, young Onions, and Sweet-herbs, put it on the Fire, and wet it with Broth; let it do ſlowly. When they are done, take them off, and ſtrain off the Broth, then put it again in the Stew-pan, and over the Fire, and let it boil till it comes to a Caramel; then put your Chickens in Athlets into it, and glaze them; then draw them out, and put them in their Diſh: then put in the Sauce-pan a little Cullis, and a little Gravey, with the Juice of a Lemon, and ſtrain this little Cullis. Let it have a good Taſte, put it under your Chickens, and ſerve it hot for a Bye-Diſh, or for Garniſh to large Diſhes.

Chickens fricaſſée'd with Champaign.

TAKE Chickens, pick, draw, and take off their Skins, cut the Feet off above the Knee-joint, and the ſmall Ends of the Pinions. Take off the Legs, and with your

Knife break its Bone, and take it out. Take off the Wings and Breaſt, then clean the Fleſh from the reſt of the Carcaſs, waſh them in two or three Waters, and blanch them over a Stove. When they are blanch'd, put them in cold Water, and clean them, and put them on a Sieve; then put them in a Stew-pan, with a little melted Bacon, a bit of Butter, a Slice of Ham, a bunch of Sweet-herbs, and an Onion ſtuck with three or four Cloves, ſome Muſhrooms, ſome Truffles cut in Slices, and Cocks-combs, ſeaſon'd with Salt and Pepper. Paſs it all well over the Stove, and powder it with Flower, and let it take two or three Turns on the Stove, and wet it with a little Broth: boil two Glaſſes of Champaign, and put it in your Fricaſſée, and let it do ſoftly; mix two or three Yolks of Eggs in Veal Gravey, with a little haſh'd Parſley. When your Fricaſſée is done, and diminiſh'd enough, thicken it with this Thickening. See it be of a good Taſte, and dreſs it handſomely in its Diſh, and ſerve it hot for a firſt Courſe, or Bye-Diſh.

Chickens fricaſſée'd the Countryman's way.

TAKE Chickens, pick, draw, ſindge and cut off the Legs, Wings, and Breaſts, cut the Rumps in two, and put them in Water; then take a Pan or Stew-pan, put your Chickens in it, with a bit of Butter, and ſome Onions; ſeaſon them with Salt and Pepper, ſet them on the Fire till they are almoſt enough, then put in a Pinch of Flower, wet them with a little Water,

Water, make a Thickening of Yolks of Eggs, a little Nutmeg, haſh'd Parſley, a Rocambole, and a Shallot haſh'd: mix your Thickening with the Liquor of your Chickens, or Verjuice, or Juice of a Lemon; thicken your Fricaſſée with it, and obſerve it be of a good Taſte, and dreſs it in its Diſh, and ſerve it hot. If you have any Muſhrooms, you may put ſome in, it will be the better.

Chickens in Athlets.

TAKE Chickens, and cut them as for a Fricaſſée of Chickens; put them in a Stew-pan with bits of Bacon, Parſley, young Onions, Salt, Pepper and Sweet-herbs; put them on the Stove, with a little Flower, and wetted with a little Gravey. Then let them cool, and put them on your Athlets, bread them with Crumbs of Bread, then fry or boil them: if you fry them, before you crumb them, you muſt put them in beaten Eggs: make uſe of them to ſtick in large Pieces of Meat.

Chickens fricaſſée'd.

TAKE Chickens, and cut them as the Chickens fricaſſée'd with Champaign. Being cut, waſh them and blanch them. When they are blanch'd, put them in cold Water, and drain them on a Sieve; then put them in a Stew-pan, with ſome melted Bacon, a bit of freſh Butter, a bunch of Sweet-herbs, an Onion ſtuck with three or four Cloves, a Slice of Ham, Cocks-combs, Muſhrooms, Sweet-breads, and ſome

ſome Truffles, ſeaſon'd with Salt and Pepper. Paſs it all over the Stove, then put a little Flower, and give it two or three Turns on the Stove, and wet it with half Broth and half Water, and let it do ſoftly. Make a Thickening with three or four Yolks of Eggs and a little Cream, and mix it well, and put a little haſh'd Parſley to it. When your Fricaſſée is done, and diminiſhed accordingly, thicken it on the Stove with your Thickening of Eggs and Cream, and dreſs it neatly in the Diſh, and ſerve it hot for a firſt Courſe or Bye-Diſh. If you do it with Verjuice inſtead of Cream, you mix your Eggs with Verjuice.

Chickens with Truffles the Italian *way.*

TAKE Chickens, pick, ſindge and draw them, haſh their Livers with Parſley, young Onions, Sweet-herbs, fine Spices, Muſhrooms, ſome Truffles, raſp'd Bacon, and a bit of Butter. Haſh them well, and put them in the Bodies of your Chickens, and faſten them at both ends, that your Farce don't run out. Faſten both Legs of your Chickens cloſe to their Bodies with Pack-thread, and blanch them in a Stew-pan, with Oil, ſliced Onions, Salt, Pepper and Sweet-Baſil. Peel afterwards ſome Truffles, as many as you think proper, to put with your Chickens; then take a Stew-pan, and put ſome Slices of Veal and Ham in, then put your Chickens and Truffles in it, and ſeaſon it ſlightly with Salt, Pepper, Cloves, Sweet-herbs, an Onion cut in Slices, two Cloves

Cloves of Garlick, then peel a Lemon cut in Slices, and put it with your Chickens, with half a Glaſs of Oil, and a Glaſs of Champaign; put alſo over your Chickens ſome Bards of Bacon, and put it to do ſoftly, with Fire at top and bottom. When they are done, take them out, and keep them hot, and take off the Bards of Bacon, and put in a Stew-pan a little Ladle-full of good Broth, a little one of Gravey, and a little Cullis. Let it boil well together, and take off all the Fat; then ſtrain it through a ſilk Sieve, put your Cullis in a Stew-pan, with your Chickens and the Truffles, keep them warm. When you are ready to ſerve, dreſs them in their Diſh, with your Truffles round: take care that your Cullis be of a good Taſte, and put it over your Chickens, and ſerve it hot for a firſt Courſe.

Delicate Chickens.

TAKE ſome little fat Chickens, and pick very nicely, take the Craws out of their Necks, and pull off their Skins, taking care you do not break it, and let the end of the Wings, Legs, or end of the Rump, hang at the Skins: the Skins being taken off, draw the Chickens, wrap them with Bards of Bacon and roaſt them. When they are done, take them off, unbard them, and take out the Bones, put the Fleſh on a Table, mix'd with a little Ham, Parſley, and young Onions haſh'd, ſeaſon'd with Salt, Pepper, fine Spices, and a few Sweet-herbs. Get ſome Muſhrooms, Truffles, a Calf's Udder blanch'd, a little Bacon, haſh the

the whole well together, and mix an Onion done under hot Cinders, and then pounded. Put the whole in a Mortar and pound it, then take it out, and put it in a Stew-pan, with a Meaſure of Cream or Milk, and four or five Yolks of Eggs. Mix it all well together, and put it on a Stove to thicken a little, then take it off. See that the Farce be of a good Taſte, and put it to cool, till it be only luke-warm; then fill with your Farce the Skins of the Chickens, then ſew them at each end. Take a Stew-pan and boil ſome Milk, and take the Fat clean off, put your Chickens in for a minute; then take them out, put them between two Linnen-cloths, and let them cool. When they are cold, lard them with ſmall Bacon like other Chickens, then put ſome Bards of Bacon in the bottom of a Stew-pan or Diſh, and lay your Chickens on them, and put them in the Oven; if in a Diſh, under a Cover. When they are done, and of a fine colour, take the Diſh you will ſerve 'em in, and fold a Napkin over it. Dreſs your Chickens handſomely on the Napkin, and ſerve it hot for a firſt Courſe or Bye-Diſh.

Chickens a la Cendre.

TAKE little Chickens, pick, ſindge and draw them, haſh their Livers with Parſley, young Onions, Muſhrooms, Sweet-herbs, fine Spices, ſome Truffles if you have any, raſp'd Bacon, and a bit of butter. Haſh all well together, and put it in the Bodies of your Chickens,

kens, and close them at both ends, left the Farce should drop out. Blanch them in a Stew-pan, with a bit of Butter, young Onions, and Sprigs of Parsley. Take a Stew-pan, garnish it with Slices of Bacon, and very thin Slices of Veal, Slices of Ham, Onions cut in very thin Slices; put your Chickens in order in it, and season'd with Salt, Pepper, Sweet-Basil, Bay-leaves, and Cloves. Cover them with Veal and Slices of Ham, Bards of Bacon, let 'em do with Fire under and at top; observe that they be somewhat firm and not over-done. When they are done, take them out and keep them warm; take the Bards of Bacon out also, then put in this Stew-pan a small Ladleful of good Broth, as much Gravey, and as much Cullis, a Glass of Champaign, and some Slices of Lemon. Boil the whole on a hot Stove, and take the Fat well off, and strain it through a silk Sieve. Then dress your Chickens in their Dish, and observe that your Sauce be a little thick, and of good Taste; put it upon your Chickens, and serve it hot for a first Course.

Though I have called this Course, Chickens on Cinders, I hope, that it will not be taken amiss, that I direct the dressing of them in a Stew-pan, because they retain their Gravey, and taste better this way, and are not liable to be burnt as they are on the Cinders. When they are dress'd this last way, you may put such a Ragoût as you think fit on them,

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provided it be well taſted, looks well, and is ſerv'd hot.

Chickens the Barbary *way.*

TAKE good Barn-Chickens, dreſs and beat them with a Rolling-pin, to break their bones, then make a fine Farce, well ſeaſon'd, to put in their Bodies; then boil them in Milk, but not to put them in till it boils, with all ſorts of Sweet-herbs and good Seaſoning. When they are done, take them out, bread them, boil them on the Braize, and ſerve them with a Ramolade.

Chickens with Peaſe.

TAKE Chickens, pick, ſindge and draw them, cut their Livers in four or five pieces, and ſome others, if you have any: ſeaſon them with Salt, Pepper, Sweet-herbs, young Onions, Parſley, and a bit of Butter. Mix all together, and put it in the bodies of your Chickens, and cloſe the Rump thro' the upper Skin, and blanch them with a bit of Butter, Parſley, young Onions and Salt. Being blanched, wrap them with Bards of Bacon and Sheets of Paper, and roaſt them: make a Ragoût of Peaſe ready after this manner; Take a Stew-pan with a good Piece of Butter, and the quantity of Peaſe that you think proper, with a bunch made of young Onions and Parſley, two Lettices in bunches, cover it and put it on the Fire to do ſlowly. When they are almoſt done, put in a Pinch of Flower, and

wet it with ſome good Gravey, and let it do ſlowly. When it is done, take out the bunches, let it be of a good Taſte, and make an end of thickning it with your Cullis. When your Chickens are done, dreſs them in their Diſh, and your Ragoût of Peaſe over, and ſerve it hot.

You may ſerve Chickens with *French* Beans the ſame way, in putting ſome Cullis when they are done.

Chickens the Schomberg *way.*

TAKE young Barn Chickens, pick, draw, and ſindge them, haſh their Livers with Parſley, young Onions, Muſhrooms, Truffles, Sweet-herbs, fine Spices, Salt, Pepper, a Rocambole chop'd, and a good bit of Butter. The whole being well haſh'd together, put it in the Bodies of your Chickens, cloſe them at both ends, and tye the Legs cloſe to the Bodies: take a Stew-pan, put a bit of Butter in or melted Bacon, with Parſley, young Onions whole, and Sweet Baſil; put your Chickens in it ſeaſon'd with Salt and Pepper; put 'em on the Fire, and blanch them very round and white. Spit 'em on Iron Skewers, and faſten them to the Spit; let 'em do ſlowly, and baſte 'em with freſh Butter; then bread them, and let them take a fine Colour: When they are done, dreſs them in their Diſh with an Eſſence of Ham under, and ſerve it hot for a firſt Courſe.

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Chickens in Bottles.

TAKE Chickens, pick, ſindge, and draw them; ſindge the Legs, Wings and Head, as neat as poſſible: draw them by the Necks, and take out all the Bones in general, and part of the Fleſh. Obſerve, not to cut the Skin off the Neck too low. Make a Farce as it is in the Chickens with Cream; all the difference is, that you muſt make it a little lighter, and more Whites of Eggs whip'd in. You muſt have a Bottle, of a very thin Glaſs, and the Neck of it a little bigger than the other Bottles, then put the Chickens in as ſtrait as you can; but take care to have the Skin of the Neck of the Chicken at the Top of the Bottle like a Gut, then fill it almoſt half full with your Farce. You muſt have a little Ragoût ready, made of very thin and ſhort Slices of Chickens or Fowls, and Slices of Partridges, Truffles if you have any, Slices of Cocks-combs wetted with a little Broth, and ſeaſon'd. Obſerve it be of a good Taſte, and thicken'd with a little white Cullis *a la Reine*, and Juice of a Lemon; put it all in your Chicken, and fill it with the reſt of your Farce, and tye the Head with the Skin over the Neck of your Bottle. You may take Chickens, and dreſs them in the ſhape of a Pear; one Leg ſerves you for the Stalk of the Pear, one large Chicken will ſerve for two Pears: but to do it well, you muſt have a little Chicken, one Leg to come out for the Stalk of the Pear, and fill it with the ſame

ſame Farce and ſame Ragoût. Obſerve to make it in the ſhape of a Pear, as much as you can, and do them in a little white Braize. When they are done, ſerve them with a little white Cullis *à la Reine*, or an Eſſence of Ham, or an *Italian* Sauce. Another time you may lard them with ſmall Bacon on all ſides, and let them do the ſame way, and take care they be not too much done, becauſe of the Bacon; and you muſt have a Glaze ready, the ſame as for Fricando's of Veal, and glaze them as well as poſſible. You may do Fowls the ſame way; one Fowl will make four Pears; one Turkey the ſame: you may make them alſo of Partridges, Pidgeons, Pheaſants and Ducks, the ſame. As for the Chickens in Bottles, you may do as many, according to the bigneſs of your Diſh. You muſt boil them in Water, and take care none goes in the Bottle; you muſt have at leaſt three Hours to boil it. When you are ready to ſerve, put in the white Cullis at the mouth of the Bottle, and cut the Bottle with a Diamond, that thoſe that are at Table may take the Chickens out themſelves.

Chickens in Epigram.

GET ſome roaſted Chickens, cut their Legs and Wings, and ſcrape the End of the Legs, and take out the great Bones of the Legs, and leave the Skins behind the Wings and Legs as much as poſſible, and cut out part of the Fleſh, without diſfiguring the Legs and

Wings, and cut the Fleſh off the Breaſts of your Chickens in thin ſlices. Haſh the reſt of the Carcaſs with a Calf's Udder, a bit of blanch'd Bacon, a bit of Crumb of Bread, boil'd in ſome Milk, and an Egg: ſeaſon all with Salt, Pepper, Sweet-herbs, fine Spices, Muſhrooms, freſh Truffles, if you have any. Haſh all together, and let it be of good Taſte; then fill the Legs and Wings with it, within the thickneſs of an Inch; bread them with Crumbs of Bread, and put them in order in a Tourte-pan, with Bards of Bacon, and let them take a fine Colour in the Oven. Make a Ragoût after this manner; Take a Stew-pan, put in it a bit of Butter, ſliced Muſhrooms, Truffles if you have any, paſs them on the Fire a moment, with a pinch of Flower, and wetted with a little Broth, and ſeaſoned. Put a haſh'd Rocambole in it, and put your Slices of Chickens in. Obſerve it be of good Taſte, thicken it with Yolks of Eggs and Cream, and the Juice of a Lemon. Dreſs it in the Diſh, and your Legs and Wings over. Another time you may break the Bones of the Carcaſſes in a Ladle-full of Broth, which will ſerve to wet your Slices of Chickens.

You may ſerve Fowls, Turkeys, and all ſorts of Poultry the ſame way.

Chickens in a Pan.

TAKE Chickens, pick, ſindge, and draw them, ſplit them on the Backs, take out the great Bones of the Legs and Breaſts, and truſs

truſs the Legs like young Turkeys : ſeaſon them within with Salt and Pepper ; garniſh a Stew-pan with little Slices of Veal and Ham, Slices of Onions, Sweet Baſil, Cloves of Garlick haſh'd, and put in your Chickens a little Salpicon, made of Sweet-breads, fat Livers, Muſhrooms, and Cocks-combs, and put it in the Bodies of your Chickens, and cover the top as it was at bottom : cover your Stew-pan, and ſet it a doing ſlowly, with Fire at top and bottom. When they are done, take your Chickens out, and keep them warm; then put a Ladle-full of Broth in that Stew-pan, and let it boil. When the Meat is done, take it off, and ſtrain the Liquor through a ſilk Sieve, and take the Fat well off ; put it on the Fire, and let it boil till it comes to a Caramel ; then glaze your Chickens, dreſs them in their Diſh, and put in that Stew-pan a little Broth or Gravey, and Cullis, and the Juice of a Lemon. Obſerve, that it be of good Taſte, and put it under your Chickens.

Another time you may do it without glazing, in putting ſome Gravey and Cullis in your Stew-pan, and ſerve it over your Chickens.

You may do Capons, Fowls, Partridges and Pheaſants the ſame way.

CHAP. IV.

Of Courſes, with Quarters of Lamb.

A Fore Quarter of Lamb in Cawl.

YOUR Fore Quarter being roaſted, take off the Shoulder, the Fleſh of which you put on a Table, to be minc'd with a bit of blanch'd Bacon, a bit of Beef-ſewet, and a Calf's Udder. Add a bit of Crumb of Bread, boil'd in Milk, with four or five Yolks of Eggs; ſeaſon the whole with Salt, Pepper, Sweet-herbs, Spice, ſome Garlick, and Muſhrooms cut ſmall. All being well mixed together, put a Calf's Cawl in a Baking-pan, lay over it your Quarter of Lamb, with a border of your Stuffing, two or three Fingers deep, round it and over it; then put in the Stump of your Lamb, reaching about two Inches over the border of your Pan. Keep a Ragoût ready made thus, *viz.* Put a Stew-pan over the Fire with a little Gravey and Broth, ſome Muſh-rooms, and Sweet-breads of Lamb or Veal, cut into bits. This being boil'd, and the Sauce ſhort, thicken it with Cullis; add to it ſome Cocks-combs, Artichoke-bottoms, and fat Livers, if you have any. Your Ragoût being palatable, put in it ſome Lemon-juice, let it be cold; then put it over your Quarter of Lamb, and over the whole, the remainder of your Stuffing; ſmooth it with beaten Eggs: then

then wrap up the whole in your Calf's Cawl, over which you pour ſome melted Butter with Crumbs of Bread, let it get a Colour in the Oven. Then diſh up your Quarter of Lamb, and ſerve it up hot, with an Eſſence under it, for a firſt Courſe.

The two Hind Quarters of Lamb with Sweet-herbs.

TAKE the hind Quarters of Lamb, and raiſe the Skin, without breaking it, ſo as it may ſtick on the Side, without taking it off, beginning at the Knuckle. Take ſome ſcrap'd Bacon, Parſley, and Chibbol cut ſmall, ſeaſon'd with Salt, Pepper, Sweet-herbs, Spice, a bit of Butter, and Muſhrooms. The whole being well minced and mixed together, put it between the Skin and the Fleſh of your Lamb, and tie up the Skin, to keep in the Stuffing. Then ſpit your hind Quarters with Slices of Bacon, and Paper round. Your Lamb being roaſted, take off the Slices of Bacon and the Paper, and after ſtrow ſome Crumbs of Bread over it; let it roaſt a little more, to get a Colour. Then diſh it up with Gravey and Cullis, mix'd together, with ſome Shallots cut ſmall, a little pounded Pepper, and Orange-juice. You may add a couple of Rocamboles cut ſmall, if the Maſter you ſerve likes them. This is ſerved up hot for a firſt Courſe.

You may likewiſe lard theſe Hind Quarters, and do them in a large Stew-pan, being glaz'd.

Lambs Plucks, the Italian *Manner.*

TAKE a Lamb's Pluck, that is to ſay, the Head, the Trotters, the Harſlet, *&c.* Take out the Jaw-bones, and cut the tip of the Muzzle, put the Head and the Harſlet in freſh Water; after theſe have been blanch'd, put in the Trotters. Then the Head, the Harſlet, and the Feet of your Lamb being parboil'd, put them in a Kettle over Slices of Bacon; and the whole being ſeaſoned with Salt, Pepper, Sweet-herbs, Sweet Baſil, Thyme, Slices of Onions, with more Slices of Bacon over, pour ſome Water in it, and let it boil. When boil'd enough, put it in a Diſh, skin the Tongue, and cut it in two, and open the Head by the Skull, take out the Bone to take out eaſier the Brain. Then put the Head ſo order'd with the Tongue in the middle of your Diſh: cut the Lights and Liver in four or five bits; placing theſe bits with the Trotters round the Head, and put over the whole an *Italian* Sauce: ſerve it up for a ſmall Diſh.

For a Change, you may take your Liver and Lights, cut in very thin Slices, and toſs'd up in a Frying-pan, ſeaſon'd with Salt, Pepper, Chibbol, Parſley and a Duſt of Flower. When done, add a daſh of Vinegar and Gravey, and ſerve it up hot.

A white Fricaſſée of a Fore Quarter of Lamb.

TAKE a Fore Quarter of Lamb, take off the Shoulder, and cut it with the Remainder in ſquare bits three Fingers breadth. Throw them in freſh Water, and blanch them; then put them in a Stew-pan with a bit of Butter, a bunch of Sweet-herbs, ſome Pepper, and Salt; toſs it up, ſtrow over it a duſt of Flower. Let it ſtew ſlowly in Water, if you have no Broth, and put in it ſome Muſhrooms. When your Fricaſſée is enough and reliſhing, thicken it with four or five Yolks of Eggs, and ſome Cream, a little Parſley and Shallots cut ſmall, and Nutmeg, then a Lemon-juice; ſerve it up hot for a ſmall Diſh.

A Fore Quarter of Lamb in Fricando's.

TAKE a Fore Quarter of Lamb, and raiſe the Skin thereof with your Knife, beginning at the Knuckle; and put between the Skin and the Fleſh a Salpicon. You may ſee the manner of making it in the Chapter of Cullis. The ſaid Quarter being ſcalded, and larded with middling Bacon, put it in a Stew-pan with ſome Slices of Veal, Ham, and Bacon over it, to hinder it from blackening. Then let it boil with ſome Broth and Water, a Bunch of Sweet-herbs, and Onions. Your Lamb being boil'd enough, ſtrain off the Broth, which put on again in a Stew-pan, to let it boil to a Jelly; then put your Quarter of

Lamb in it: put the whole on hot Cinders to glaze, and diſh up your Quarter of Lamb with the Liquor left in the Stew-pan, mix'd with a little Gravey, Cullis, Lemon-juice, put under your Lamb; ſerve it up hot.

A Hind Quarter of Lamb en Sauciſſon.

TAKE a hind Quarter of Lamb, ſplit it in Length, and lard it with Bacon and Ham, after the great Bone is taken out. This done, put in it the following Salpicon, *viz.*

Take ſome Ham cut in Dice, ſome Wings and Breaſts of Chickens, ſome Muſhrooms, and pickled Cucumbers. Seaſon the whole with Salt, Pepper, Sweet-herbs, Spice, Parſley, and Chibbols cut ſmall. Mix all well together, fill with it your Quarter of Lamb, which muſt be roll'd up in the form of a Sauſage, and put it in a Cloth, ty'd with Packthread: let it be done in a white Braize. When ready, take off the Cloth, and the Packthread; diſh it up with a Sauce made of White Wine, or the *Italian* Sauce, ſpoke of in the Chapter of Cullis.

CHAP. V.

Of Pheaſants.

Pheaſants with a Sauce à l'Eſpagnole.

TAKE ſome Pheaſants, pick and draw them clean; take care not to cut the lower Part of the Belly: take ſcrap'd Bacon, Parſley, green Onions, Pepper, Salt, Sweet-herbs, fine Spice, Champignons, mince all ſmall together, and put it into the Belly of your Pheaſants: thruſt the Rump thro' the lower Part of the Belly; let them roaſt on the Spit, wrap'd up in Slices of Bacon, an d Paper tied round: take a Stew-pan, put in it good Oil, an Onion cut into Slices, ſome Parſley, a ſmall Carrot cut into ſmall bits, put all this over a Stove, and give it ſome toſſes; then moiſten it with good Gravey, and good Cullis of Ham, half a Lemon cut into Slices, after the Rind has been taken off, ſome Champignons, three or four Cloves of Garlick, a little Baſilic, with a good Glaſs of Champaign: skim well off the Fat of your Cullis; take the Liver of your Pheaſants, taking off the Gall, pound it in a Mortar; it being pounded, put a little Gravey in your Mortar, to take out the eaſier your Liver, and take the Onions and Carrots out of your Cullis: then put in it your Liver, which you juſt have pounded, and ſtrain it off. Your Pheaſants being roaſted, draw them off in taking

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off the Slices of Bacon; diſh them up, and put your Sauce *à l'Eſpagnole* over them, and ſerve them up hot for Entry.

Pheaſants with Olives.

TAKE as many Pheaſants as you think will make up your Diſh, pick, ſindge, and draw them clean; but don't cut the lower Part of the Belly, or Vent. Take off the Galls from your Livers, and cut theſe ſmall, with ſome Parſley, green Onions, Champignons, Sweet-herbs, fine Spice, Pepper, Salt, ſcrap'd Bacon, and a bit of Butter, and put all this into the Belly of your Pheaſant, and thruſt the Rump into the lower Part of the Belly, or Vent, to prevent your forc'd Meat from coming out; blanch them in a Stew-pan with Butter, Parſley, green Onions, Salt, Baſilic, all in Branches: Put your Pheaſants on the Spit, wrap'd up in Slices of Bacon, and Paper ty'd round. Take ſome Olives, take out their Stones, blanch them in hot Water; they being blanch'd, put them in a Stew-pan, with Cullis, Eſſence of Ham and Gravey; put them a boiling, skimming well off the Fat; ſee that all together be reliſhing. Your Pheaſants being roaſted, draw them off, and take off the Slices of Bacon; diſh them up, put your Olives over them, and ſerve them up hot for Entry.

Roaſted

Roaſted Pheaſants, with Oyſters.

TAKE ſome Pheaſants, pick and draw them, but do not cut off the lower Part of the Belly or Vent: cut the Livers ſmall; take ſome Oyſters, and blanch them, take off the hard in the middle, and put them in a Stew-pan with ſome Butter, together with your minc'd Livers, Parſley, green Onions, Pepper, Salt, Sweet-herbs, and fine Spice; give it all together two or three toſſes, then put in it your Pheaſants, and thruſt the Rump into the lower Part of the Belly or Vent: blanch them as thoſe here before, and put them on a Spit, wrap'd up in Slices of Bacon, and Paper tied round. Take again Oyſters blanch'd as the other, put them in a Stew-pan, with half a Ladle-full of Ham-Cullis, and a little of other Cullis, then boil them; they being boil'd as low as you would have, put in your Oyſters, with a Lemon-juice. Your Pheaſants being roaſted, draw them off; in taking off the Slices of Bacon, diſh them up, with your Oyſter-Ragoût over them, and ſerve them up hot for Entry.

Pheaſants with Oyſters, the Italian *Way, with a white Sauce.*

TAKE ſome Pheaſants, pick and draw them clean, cut their Livers ſmall, take ſome Oyſters, *viz.* to each Pheaſant half a dozen will be enough: blanch them, and put them in a Stew-pan with your Livers, and a lump

lump of Butter, ſome Parſley, green Onions, Pepper, and Salt, Sweet-herbs, fine Spice; put all together a moment over the Fire, and put it afterwards into you Pheaſants. Blanch them in a Stew-pan with Oil, green Onions, Parſley, Baſilic, and a Lemon-juice: then put them on the Spit, cover'd with Slices of Bacon, and Paper tied round. Take ſome Oyſters, and blanch them in their own Liquor; then pick them; take a Stew-pan, put in it four Yolks of Eggs, the half of a Lemon cut into ſmall Dice, a little beaten Pepper, a little ſcrap'd Nutmeg, a little Parſley cut ſmall, a Rocambole, an Anchovy cut ſmall, a little Oil, a ſmall Glaſs of Champaign, or other White Wine, a lump of Butter, with a little Ham-Cullis; then put your Sauce over the Fire, and thicken it: take care the Sauce does not turn, put in it your Oyſters: ſee that your Sauce be reliſhing. Your Pheaſants being done, draw them off, take off the Slices of Bacon, and diſh them up with the Oyſter Ragoût over them, and ſerve them up hot for Entry.

Pheaſants with Maingots.

TAKE ſome Pheaſants, pick and draw them clean; take their Livers, taking off the Gall, and mince them with ſome Parſley, green Onions, ſcrap'd Bacon, a lump of Butter, Pepper and Salt, Sweet-herbs and fine Spice; put all this into the Belly of your Pheaſants; then blanch them in a Stew-pan, with ſome Butter, Parſley, and green Onions;

this done, put them on the Spit, cover them with Slices of Bacon, and Paper ty'd round: take ſome Maingots, cut them into Slices, and blanch them in hot Water. They being blanch'd, put them in a Stew-pan, with a little Cullis, together with Ham-Eſſence, and a little Gravey; let them boil a moment, and skim them off. Your Pheaſants being roaſted, take off the Slices of Bacon, and diſh them up, put your Ragoût of Maingots over them, and ſerve them up hot for Entry.

Pheaſants with green Truffles.

TAKE ſome Pheaſants, ſindge them over the Fire, and pick them clean; then draw them, mince the Liver ſmall, together with ſcrap'd Bacon, Parſley, green Onions, ſome Truffles, Pepper, Salt, Sweet-herbs, fine Spice, and a lump of Butter; all together minced very ſmall, put it into the Belly of your Pheaſants, and tye them up at both ends. Blanch them the ſame as the other here before; then put them on the Spit, wrap'd up in Slices of Bacon, and Paper ty'd round: take ſome Truffles, peal and cut them into Slices, waſh them well, then put them in a Stew-pan with a little Broth, and let them ſtew ſoftly; they being ſtew'd, thicken them with common Cullis, or elſe with Ham-Eſſence, and put to it a Lemon-juice. Your Pheaſant being roaſted, draw them off, and take off the Slices of Bacon, and diſh them up; put your Ragoût

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of Truffles over them, and ſerve them up hot for Entry.

Pheaſants with Truffles the Italian *Way.*

TAKE your Pheaſants, clean and order them as were thoſe before; the difference here is, that the other were roaſted. Take a Stew-pan, place in it ſome Slices of Veal, of Ham, and Onions; then put in it your Pheaſants: take ſome Truffles, as many as you think fit, peel and waſh them, put them in the Stew-pan, together with your Pheaſants, ſeaſon'd with Pepper, Salt, Sweet-herbs, three or four Cloves of Garlick, a Lemon cut into Slices, half a Glaſs full of Oil, a Glaſs of Champaign; then continue to cover them with your Slices of Veal and Bacon: put them a ſtewing, Fire over and under; but take care they be not too much done; your Pheaſants muſt be plump and firm. And they being done, take them out, and keep them hot: put into the ſame Stew-pan your Pheaſants have been in, half a Ladle-full of good Gravey, with as much Ham-Cullis; let all together boil well, skimming the Fat off: then ſtrain off this Sauce in a ſilk Strainer. Put your Truffles into your Sauce again: being ready to ſerve up, diſh your Pheaſants with the Truffles round them, put your Sauce over them, and ſerve them up hot for Entry.

Phea-

Pheaſants à la Braiſe.

TAKE ſome Pheaſants, pick and draw them, and truſs their Legs inſide the Body, blanch them over a Charcoal Fire, and lard them with thick Bacon cut into Slices, as ſmall as the half of a little Finger; ſeaſon it with Pepper, Salt, Sweet-herbs, and fine Spice. Take a wooden Larding-pin to lard your Pheaſants; they being larded, tye them with Pack-thread, and put them a ſtewing in the Braiſe: Here followeth the way of doing it, *viz.* Take a long deep Stew-pan, or a Braſs Kettle, put into it ſome Slices of Bacon and Beef, then put in it your Pheaſants, and ſeaſon them with Pepper, Salt, ſome Baſilic, Thyme, Bay-leaves and Onions: then put in again another Laying of your Slices, moiſten them with a Ladle-full of Broth, and put them gently a ſtewing, Fire under and over. They being ſtewed, you may ſerve them with a minced Sauce, or elſe with a Ragoût of Sweet-breads of Veal, or with *Spaniſh* Cardons, and ſerve them up hot for Entry.

Pheaſants with Cabbage.

TAKE ſome Pheaſants, order them the very ſame way as thoſe before: take ſome Cabbage and blanch it. This done, you bind it with ſmall Pack-thread, divided into ſeveral Parcels, and put it a ſtewing in your Braiſe, together with your Pheaſants. This being done, you take them out, with your Cabbage

bage to drain; then diſh up your Pheaſants; between each Pheaſant, you lay a bit of Cabbage, with a good Cullis over it, and ſerve it up hot for Entry.

Pheaſants with Achia.

TAKE ſome Pheaſants, pick and order them the ſame as thoſe here before: then put them on the Spit, wrap'd up in Slices of Bacon, and Paper ty'd round. Take ſome Achia, cut it into Slices, and blanch it in hot Water; being blanch'd, put it in a Stew-pan with a little Ham-Eſſence, together with a little of your common Cullis, and a little Gravey: ſet all together a moment over the Fire, and the Pheaſants being done, draw them off, taking off the Slices of Bacon, and diſh them up. Let your Ragoût be reliſhing; then put over them your Ragoût of Achia, and ſerve them up hot for Entry.

Pheaſants with Cray-fiſh.

TAKE your Pheaſants, pick and draw them; leave the Vent whole, take the Livers, taking off the Gall, and mince them with ſcrap'd Bacon, a lump of Butter, Parſley, green Onions, Champignons, Pepper, Salt, and fine Spices: mince all together very ſmall, and put it into the Belly of your Pheaſants, thruſt the Rump into the Vent, blanch them in a Stew-pan, with a lump of Butter, ſome green Onions and Parſley, all in branches: then put them to the Spit, wrap'd up in

in Slices of Bacon, and Paper ty'd round. Take a dozen of the middling ſorts of Cray-fiſh, which you put a ſtewing. This done, take off the ſmall Claws, and pick the Tails; put them in a Stew-pan, with a little Eſſence and Gravey; let them ſtew, to make them have a Taſte. Your Pheaſants being roaſted, draw them off, take off the Slices of Bacon; diſh them up with the Cray-fiſh round them, and your Eſſence over them, and ſerve them up hot for Entry.

At another time you may make uſe of Cray-fiſh Cullis, which is made in the following manner: Take ſome ſmall Cray-fiſh, and waſh them well; put them a ſtewing with green Onions, Parſley, Pepper, Salt, a little Water, and put them over the Fire; as ſoon as the Water boils up, they are done: Pick them, and pound the Shells; put in a Stew-pan a Piece of a Fillet of Veal cut into bits, together with ſome Slices of Ham, Onions, Carrots cut alſo into bits. Put your Stew-pan over the Fire; when your Cullis begins to ſtick a little, moiſten it with Broth, and put in it ſome Crumbs of white Bread, with one or two Slices of Lemon: taſte your Cullis, whether it be good, take out of it all the Meat; then put in your pounded Cray-fiſh Shells: ſtrain them immediately off. You may uſe this Cullis with all ſorts of Meat, with Partridges or Pidgeons, *&c.* and when your middling ſort of Cray-fiſh have got a Taſte, put them into this Cullis, and ſerve them up hot.

At another time you put your Cray-fiſh Tails in a Stew-pan with Gravey, ſome Cul-

lis and Salt, to make them reliſh; then put them in your Cray-fiſh Cullis; and after that your Cullis, with the Cray-fiſh Tails over your Pheaſants, and ſerve them up hot.

Pheaſants the Spaniſh *Way.*

TAKE your Pheaſants, ſindge, pick and draw them; mince the Livers with a lump of Butter, ſcrap'd Bacon, Champignons, green Truffles, if you can get any, ſome Parſley, green Onions, Pepper, Salt, Sweet-herbs, and fine Spice; mince all well together, and put it into the Body of your Pheaſants, and tie them up at both Ends; then blanch them in a Stew-pan: they being blanch'd, put them on the Spit, wrapt up in Slices of Bacon, and Paper tied round. Take a Stew-pan, put in it an Onion cut into Slices, a Carrot cut in ſmall bits, with a little Oil, give it ſome toſſes over the Fire, then moiſten it with Gravey, good Cullis, and a little Eſſence of Ham; put in it the half of a Lemon cut into Slices, four Cloves of Garlick, a little Baſilic, Thyme, a Bay-leaf, a little Parſley, green Onions, and two Glaſſes of White Wine. If you have any Carcaſſes of Pheaſants, pound them, and put them into this Sauce; and if you have none, pound the Livers you kept of your Pheaſants, after you have taken off the Gall. When your Cullis is well skim'd, let it be of a good Taſte; now put in your Liver pounded, and ſtrain off your Cullis. Your Pheaſants being done, draw them off, take off the Slices of Bacon,

Bacon, diſh them up with your *Spaniſh* Sauce over them, and ſerve them up hot for Entry.

They are alſo ſerved up cut into Pieces: after they are done, cut them, and put them in a Stew-pan with your *Spaniſh* Sauce, and ſerve them up hot for a ſmall Entry, or *Hors d'Oeuvre.*

CHAP. VI.

Of Heads, Plucks and Gibblets.

Entry of Turkey Wings.

TAKE the Wings of Turkeys, ſcald them; being well pick'd and ſcalded, blanch them; being blanch'd, cut off the ſmall End, and break the Bone with a Knife in the middle of the Wing. Put them in a Stew-pan, put in it ſome Champignons, a bit of Butter, a bunch made of Parſley, green Onions, and a branch of Baſilic, with three Cloves. The bunch being tied together, put it with your Wings over the Fire, and toſs them up now and then, ſtrow a Duſt of Flower over them, and moiſten them with Broth. Being moiſten'd, ſeaſon them with a little Pepper and Salt, and let them boil very ſoftly. Being boil'd, make a thick Sauce with five Yolks of Eggs, and beat them up with a little Cream or Milk; put in it a little Nutmeg, a couple of Shalots cut very ſmall. Let your Fricaſſée be of a good Taſte, and thicken it:

being thicken'd, put in a little Parſley cut ſmall, with a Lemon-juice. It being diſh'd up, ſerve it up for Entry, or *Hors d'Oeuvre.*

You may make your Fricaſſée with a brown Sauce, in moiſtening it with Gravey; and being done, thicken it with Cullis.

Other Turkey Wings dreſs'd with a white Sauce.

YOUR Wings being ſcalded, pluck'd and blanch'd very clean, put in the bottom of a Stew-pan or Kettle, Slices of Bacon, place in it your Wings, and ſeaſon them with Pepper, Salt, ſome Slices of Onion, Baſilic, Bay-leaves, and ſome Lemon Slices, with two or three Cloves. Continue to cover them with Slices of Bacon, and moiſten them with Broth, which muſt be a little above the Wings. If you have no Broth, moiſten them with Water, and they will be ſo much the whiter: then ſet them a ſtewing very ſoftly; take care they don't go on too faſt a ſtewing. Make a little Ragoût as followeth: Take a Stew-pan, put in it a lump of Butter, ſome Champignons cut in Slices, toſs them up now and then, ſtrow a Duſt of Flower over them, moiſten them with good Broth, and let them ſoak ſoftly a while. Your Wings being done, take them out, drain them, and diſh them up. Let your ſmall Ragoût of Champignons be of a good Reliſh, and thicken it with Yolks of Eggs, in the ſame manner as that above. Your Ragoût being thicken'd, put in it the Juice of a Lemon,

and

and put it over the Wings, and ſerve it up hot for Entry, or *Hors d'Oeuvre.*

You may ſerve them up in a Terrine in the ſame manner.

Another Entry of Turkey Wings, with fine Herbs.

TAKE your Wings of Turkeys, ſcald them; being ſcalded and blanch'd, lay in the bottom of your Stew-pan or Kettle, ſome Slices of Bacon and Veal, and place in it your Wings; ſeaſon them with Pepper, Salt, ſome Onion Slices, Baſilic, Bay-leaves, ſome Slices of Lemon, and two or three Cloves. Continue to cover them with your Slices of Bacon and Veal; cover them, and put them a ſtewing. Being done, take them out, and ſtrow over them fine Crumbs of Bread: this done, place them in a Diſh, and let them take a Colour in the Oven, or upon the Grid-iron, and diſh them up for a *Hors d'Oeuvre.* You may fry them, after you have dipt them in Eggs and ſtrow'd with Crumbs of Bread, *&c.* and make uſe of it as a *Hors d'Oeuvre*, or to garniſh ſome Diſh with, as a piece of Beef, *&c.*

Wings of Capons, Fowls and Chicken, are dreſs'd and order'd in the ſame manner as thoſe of Turkeys above.

Another Entry of Turkey Wings in Salpicon glazed.

TAKE Turkey Wings, being ſcalded and blanch'd, break the Bones, and draw them out at the bigger End of the Wing; draw the Bones dextrouſly, fill or farce them with Salpicon, of which here followeth the Way of making the ſame:

Cut ſome Ham into ſmall ſquare Pieces, ſufficient for the quantity of Wings you take; cut ſmall ſome Champignons and green Truffles, if you have any; Slices of Whites of Fowls, likewiſe cut in ſmall Squares. Put your Ham thus cut ſmall in a ſmall Stew-pan, to let it ſweat with a little Butter; ſtrow them with a Duſt of Flower, put in a few green Onions cut ſmall, a little Parſley, and moiſten it with a little Gravey; then put in your Champignons cut in Squares, and your Truffles cut the ſame way, together with the White of Fowls. Let it ſtew a little while, and have a good Taſte, and put in it a Lemon-juice; there muſt be no Sauce left, and let the Salpicon be juſt thicken'd. Farce the bigger End of your Wings; they being ſtuff'd, ſew them up, and lard them with fine Bacon. They being larded, put them in a Stew-pan, with ſome Slices of Ham and Veal, a bunch of Sweet-herbs, two ſmall Onions, with a Slice of Bacon upon them; moiſten them with two Ladles-full of good Broth, and let them ſtew; being ſtew'd, take out your Wings, and keep them

them hot: ſtrain their Broth through a Strainer, and put it again in the Stew-pan over the Fire; let the Sauce turn to a Caramel. Now put in again your Wings, and keep them upon hot Cinders, ſo that they may the more eaſily glaze, or turn to Caramel. They being glaz'd, and ready to be ſerved up, take off the Thread; diſh them up, put into their Stew-pan a little Gravey and Cullis, with a Lemon-juice, ſtrain it through a Strainer, put it over your Wings, and ſerve it up hot for Entry.

An Entry of Sheeps Tongues.

TAKE Sheeps Tongues, put them into cold Water; then throw them into hot Water, to take off the Skin: being blanch'd, put them a boiling in a Kettle with Water, Onions, Pepper, Salt, Cloves, Sweet-herbs and Bay-leaves. Being boil'd, you may uſe them with all ſorts of Ragoûts.

Sheeps Tongues à la St. Geran.

CUT your Tongues into very thin Slices; make a Laying of them in your Diſh, put over it a little Parſley cut very ſmall, green Onions, a few Sweet-herbs, with a little Pepper, moiſten it with a little Cullis: make another Laying of your Slices of Tongues, ſeaſon it the ſame, and ſo go on till your Diſh is full; ſtrow over it Crumbs of Bread, let it take a Colour in the Oven, and ſerve them up hot for a *Hors d'Oeuvre.*

Sheeps Tongues larded.

LARD your Tongues; being larded with fine Bacon, put them on Skewers and roaſt them. Being done, diſh them up with a Poivrade or ſweet Sauce, according to the Maſter's Palate, and ſerve them up hot.

Sheeps Tongues the German *Way.*

TAKE ſome Carrots, cut them into pretty ſmall Slices, put them in a Stew-pan with Gravey and Cullis, and let them ſtew. Then take your Sheeps Tongues, and let them ſtew ſoftly with your Roots; put in it a Glaſs of White Wine, and ſo let them ſoak: let them be reliſhing; diſh them up, put your Roots over them, with their Cullis, and a Lemon-juice, and ſerve them up hot for Entry.

Other Sheeps Tongues in Ragoût.

TAKE Sweet-breads of Veal, Champignons, Truffles, with a bunch of Sweet-herbs, keep theſe ready in a Stew-pan; then put in a Spoonful both of Gravey and Cullis; boil all together, then take ſome ſmall Sheeps Tongues, open or ſlit them in two, and let them ſoak ſoftly with the reſt; add to it ſome Artichoke-bottoms: let it be of a good Taſte; being done, put in a Lemon-juice, diſh them up, and ſerve them up hot.

Sheeps

Sheeps Tongues in Papillotes.

TAKE boil'd Sheeps Tongues, that are good and palatable, ſlit them in two, make a little farc'd Meat with a bit of Veal, blanch'd Bacon, and a bit of Beef-ſuet; ſeaſon theſe with Parſley, green Onions, Champignons, Sweet-herbs, fine Spice, Pepper, and Salt; mince all well together. Then cut ſome Paper big enough to wrap in your Tongues: take off your farc'd Meat, and put ſome into your Paper; then put in it a Tongue, and after that your farc'd Meat over the Tongue, as you have done under it, and wrap it up as dexterouſly as you can. Do the ſame with all your other Tongues, and place them in a Baking-pan: let them be baked in the Oven, or under a Cover; being baked, diſh them up, and ſerve them up hot for a *Hors d'Oeuvre.*

Sheeps Tongues broil'd.

YOUR Tongues being boil'd, put a lump of Butter in a Stew-pan, with Parſley, and green Onions cut ſmall; then ſplit your Tongues, but do not part them quite. Put them in the Stew-pan, ſeaſon them with Pepper, Salt, Sweet-herbs, fine Spice, and ſet them a moment over the Fire; ſtrow ſome Crumbs of Bread over them, and let them be broil'd. They being broil'd, diſh them up with a Shalot Sauce, or a Poivrade thicken'd, and ſerve them up hot for a *Hors d'Oeuvre.*

Sheeps

Sheep's Trotters in white Fricaſſée.

BOIL your Trotters; being boil'd, cut them into pieces; put it into a Stew-pan with a lump of Butter, and an Onion cut ſmall, give it ſome toſſes upon the Fire, then put in your Trotters a little flour'd: give them alſo ſome toſſes, and moiſten them with ſome Broth. Then make a thick Sauce with Yolks of Eggs, and beat theſe up with a Lemon-juice, Nutmeg, Rocambole, and Parſley cut ſmall; and ſo thicken your Fricaſſée. Let it have a good Taſte, diſh it up, and ſerve it up hot for Entry.

Other Sheeps Trotters in Surtout.

TAKE Sheeps Trotters; they being boiled, cut them into bits, as thoſe here before, and do them the ſame way, moiſtening them with Gravey and Cullis. Let them have a good Taſte, and let them be cold; being cold, diſh them up, cover them with a little farc'd Meat very thin, and make them very ſmooth; then ſtrow over them Crumbs of Bread, and let them have a good Colour in the Oven, or under a Cover, and ſerve them up hot.

Another time you may ſtrow them with Parmeſan, and they muſt be but a very little while in the Oven.

Entry of Sheeps Trotters farc'd.

LET your Sheeps Trotters be well ſcalded, and let them ſtew in good Seaſoning, taking

king care they be not over-done Then take them off, and take out the Bones, ſtretch the Skin upon the Dreſſer, farce them, and roll them up one by one: then place them in a Diſh, and moiſten them with a little Fat, ſtrow them with Crumbs of Bread, *&c.* and let them take a Colour in the Oven. Being pretty brown, diſh them up with a little Cullis under 'em, and ſerve 'em up hot for Entry.

Theſe ſame Trotters are alſo dreſs'd with a white Sauce, in putting them into a Stew-pan with melted Lard, Sweet-herbs, green Onions, which you muſt take out again, Pepper, Salt, and Nutmeg. Thicken your Sauce with Yolks of Eggs and Verjuice, and ſerve it up hot for Entry, or *Hors d'Oeuvre.*

Another Way of Dreſſing Sheeps Trotters farc'd.

YOUR Trotters being farc'd, dip them in a beaten Egg, and ſtrow them with Crumbs of Bread, *&c.* and let them be fry'd in Hog's-lard, and ſerve them up hot with fry'd Parſley, for Entry or *Hors d'Oeuvre.*

Calf's Liver Roaſted.

TAKE a Calf's Liver that is fat, lard it with fine Bacon; being larded, put it upon a Skewer or Skewers, and tie it to the Spit: this being done, take it off, and diſh it up, putting over it a thick Poivrade, and ſerve it up hot for Entry.

Other

Other Calf's Liver à la Braiſe.

TAKE a Calf's Liver, lard it with thick Bacon, and put it to be done *à la Braiſe*; this being done, take it off, and let it drain; diſh it up, putting a minc'd Sauce over it, or elſe a Ragoût made of Sweet-breads of Veal and Champignons, and ſerve it up hot for Entry.

Other Calf's Liver à la Lionoiſe.

TAKE a Calf's Liver cut into very thin ſmall Slices, then put it in a Stew-pan or Frying-pan, with a bit of Butter, and green Onions cut ſmall; put it over a quick Fire, and ſeaſon it with Pepper and Salt: let it have a good Taſte, putting in it a daſh of Vinegar, and ſtrowing over it a duſt of Flower; then moiſten it with a little Gravey; diſh it up, and ſerve it up hot.

Calf's Liver in the Cawl.

TAKE a Calf's Liver, take off the Skin, and mince it well with a piece of Bacon and a bit of Beef-ſuet; being well minc'd, put in a few Crumbs of Bread boil'd in Milk, ſeaſon it with Pepper, Salt, Sweet-herbs, and fine Spice; put in four or five Yolks of Eggs, the White whip'd up to Snow: put it in a Stew-pan, and take Hog's Fat, cut it in ſmall ſquare Pieces, and put it to your Calf's Liver; then take a Stew-pan, put in it very thin Slices of Bacon, and put in it a Cawl of Veal: if the

the Cawl is not big enough, put in two of them : put a Glaſs full of Calf's Blood into your Liver, together with your Snow, mix'd well all together; put half of it into the Stew-pan, where you have your Cawl of Veal; then put in it a little Ragoût, made of Sweet-breads of Veal and Champignons; then put the reſt of your Calf's Liver over it, and cover it with the remainder of the Cawl; alſo cover it with ſome Slices of Bacon; ſo ſend it to the Oven to be bak'd. Being bak'd, take it out, and skim off the Fat; then put your Diſh over it, and turn it upſide down, take out all your Slices of Bacon, and take well off the Fat from them. This done, wipe well off the Border of your Diſh, with a little Cullis over it, and ſerve it up hot for Entry.

Calf's Feet in Roulade.

TAKE Calf's Feet, take out the Bones; this done, put them upon your Dreſſer, and put a little farc'd Meat to them that is good, and roll up your Feet very cloſe, and bind them with Pack-thread. Do this with all your Feet, then put in a Kettle, Slices of Bacon, and Beef, and place in it your Feet thus roll'd up; ſeaſon them with Pepper, Salt, Sweet-herbs, fine Spice, and Onions cut in Slices: cover them with ſome Slices of Bacon, moiſten them with Water, and put them a ſtewing. Being done, take them out and drain them; then take off the Pack-thread, and diſh them up

up with an Eſſence or Cullis over them, and ſerve them up hot for a *Hors d'Oeuvre.*

Another time you may dreſs them with Parmeſan; in placing them in your Diſh, ſtrow over them your Parmeſan, and ſend them to the Oven to get a Colour.

Other Calf's Feet.

SPlit your Calf's Feet in halves, take out the large Bones, blanch them and put them in a Kettle, with ſome Slices of Bacon, ſeaſoned with Pepper, Salt, a bunch of Sweet-herbs, and ſome Onions. Moiſten them with Water and fat Broth, and ſet them a ſtewing; this done, take them out and marinate them. This done, make a Batter with Flower and Eggs moiſtened with Beer; take your Feet out of the Marinade, put them into your Paſte, and fry them in Hog's-lard. They being fry'd, you may uſe them to garniſh ſome large Diſhes of Meat, *&c.*

Calf's Chaldron.

BLanch your Calf's Chaldron; this done, put it into a Kettle with ſome Slices of Bacon, and a piece of ſalt Pork, Onions, Sweet-herbs, Salt and Pepper: moiſten it with Water, and ſet it a ſtewing. Being done, take it out, and diſh it up; garniſh it with Parſley, and ſmall bits of Bacon, and ſerve it up hot for a *Hors d'Oeuvre.*

Calf's

Calf's Chaldron the Italian *Way.*

YOUR Calf's Chaldron being dreſs'd as before, take well off the Fat: this done, cut it into ſmall bits; take a Stew-pan, put in it green Onions cut ſmall, ſome Champignons, with a Spoonful of good Oil, and put it over the Fire; then put in your Chaldron, and moiſten it with a little Gravey, Cullis, and a Glaſs of White Wine, and a Crumb of Garlick: let it have a good Taſte, diſh it, and ſerve it up hot.

A Calf's Head farc'd.

TAKE a Calf's Head with the Skin, and ſcald it; it being well clean'd, take out the Bones, and take off the Skin: take a roaſted Fowl, take alſo off the Skin of it and the Bones, put the White upon a Dreſſer, with ſome Champignons, and a few green Onions cut ſmall, ſeaſon'd with Pepper, Salt, and fine Spice, and a very few Sweet-herbs, blanch'd Bacon, and Beef-ſuet, as much as you want, three or four Yolks of Eggs, with a few Crumbs of Bread ſoak'd in Cream. Mince all well together, and pound it in a Mortar: being pounded, take it out, ſpread the Skin of the Head upon your Dreſſer, with the ſide of the Ears downward, and ſpread a Laying of your farc'd Meat over it, and put to it a Ragoût of Pidgeons, or of Partridges, or of Quails, or Ortolans, in the ſame manner as that in *Poupeton.* Cover the Ragoût with the ſame farc'd Meat, and ſo fold, or wrap up the Head, that it

may appear whole, and wrap up the upper Part with a Flank of Veal, and tie it with Pack-thread. Take a Kettle of its bigneſs, and put in the bottom Slices of Bacon and Beef, ſeaſon'd with Pepper, Salt, fine Spice, a very few Sweet-herbs, ſome Onions in Slices, Carrots, Parſnips, green Lemon Slices, whole green Onions, and Bay-leaves. Now put your Calf's Head in the Kettle, and ſeaſon top and bottom alike; lay Slices of Beef and Bacon over it, and moiſten it with Water or Broth. Put a Cover over your Kettle with Fire under and over; being well ſtew'd, take it out, and let it drain, in cutting off the Pack-thread; diſh it up, and put a Ragoût of green Truffles, or other Ragoût over it, and ſerve it up hot.

It may alſo be ſerved up with Cray-fiſh: to this purpoſe, they put a Ragoût of Cray-fiſh over it. They ſerve it alſo up in different ways; and what makes the difference, are the diverſe Ragoûts they put over it. To make theſe Ragoûts, may be ſeen in the Chapter of Ragoûts and Cullis: it may be alſo ſerv'd up roll'd, without making uſe of Ragoûts, in putting Cullis over it. You need but put into your farc'd Meat, Ham cut in ſmall ſquare pieces, and good Bacon cut the ſame way, and Piſtache-Nuts ſcalded: all being mix'd, ſpread it over the Skin of your Calf's Head, roll it up, wrap it in a Napkin, and let it ſtew as the former. Being well ſtew'd, you may ſerve it up

up cold, cutting it into Slices, and with what Sauce you like.

Calf's Head the Hannoverian *Way.*

CUT the Calf's Head in two, but let half of the Neck be join'd to it: ſcald it very white, take out the Jaw-bones, and let it boil in a Kettle; then ſeaſon it with Pepper, Salt, Sweet-herbs, Onions, ſome Slices of Bacon and Beef. Moiſten it with Broth; cover your Kettle, and put it over the Fire. Make a Ragoût with ſome Sweet-breads of Veal, Champignons, and Truffles. Your Head being done, put it in a large Diſh, take out all the Bones, the Eyes, and the Brains; cut the Tongue into ſeveral bits, the Eyes, and the Brains the ſame; then diſh up your Calf's Tongue, with the Eyes and the Brains. Put your Ragoût over it, and let it have a good Taſte. Then take the Skin off the Head, and cover with it your Ragoût; moiſten it with melted Lard, and ſtrow it with Parmeſan; then ſend it to the Oven, and let it have a good light brown Colour, and ſerve it up for Entry.

Other Calf's Head with farc'd Meat.

CUT off the Calf's Head with half of the Neck joining to it; ſcald it very white; take out the Bones. This done, take a Ragoût made with young Pidgeons, Sweet-breads of Veal, Cock's-combs, Champignons, and Truffles. Put all together into a Stew-pan, adding to it half a Spoonfull of Gravey,

and as much of Cullis: let it boil a moment, then take it off, and let it be cold. Being cold, put a Napkin in a Stew-pan, and ſpread the Calf's Head over it; then put in it your Ragoût of Pidgeons, with a little farc'd Meat over it. Sew up the Head, wrap it up in the Napkin, and tie it well, ſo that it may keep round like a Ball. Take a Kettle, put in it Slices of Bacon and Beef, with Onions; put in the Calf's Head, and ſeaſon it with Pepper, Salt, Sweet-herbs, and Onions: cover it again with Slices of Bacon; moiſten it, cover your Kettle, and let it ſtew ſoftly over the Fire. The Head being done, take it out, drain it, and diſh it up; put a Cullis over it, and ſerve it up hot for Entry.

Double Tripes of Beef, the Poliſh *Way.*

TAKE ſome Tripes, let them be well boil'd, and very white and clean; put in a Stew-pan a lump of good Butter, green Onions and Parſley cut ſmall, Pepper, Salt, Sweet-herbs, and fine Spice: then put in your Tripes in pieces the bigneſs of a Hand, and put them over a Stove; let them ſtew ſoftly to have a Taſte. Then ſtrow them with Crumbs of Bread, and broil them on both ſides, and let them have a good Colour. Diſh them up, and put brown melted Butter over them, with a Lemon-juice, and ſerve it up hot.

Other

Other Double Tripes, the Poliſh *Way, with Saffron and Rice.*

TAKE Tripes that are well clean'd, and very white; let them be blanch'd, put them into a Stew-pan, ſeaſon'd with Salt, a bunch of Sweet-herbs, and ſome Onions; moiſten them with Water, and ſet them a boiling; take the large Gut well clean'd and waſh'd, then take Rice well pick'd, the quantity you think fit, and waſh it. Being waſh'd, ſeaſon it with a little Salt, and beaten Pepper, Parſley-Roots cut into ſmall ſquare Pieces, Parſley cut ſmall, a little pounded Mace, mix all together, and ſtuff therewith your Gut; but let the fat Side be always within ſide, and bind it up with Pack-Thread on both ends; and when your Tripes are half boil'd, put them a ſtewing with it. They commonly boil theſe Tripes a Day before; and when you will make uſe of them, take half a dozen of Onions, cut them into Slices, and put them in a Stew-pan with Water over the Fire, and ſeaſon them with a little Pepper and Salt, and let them boil till they are very ſoft, and paſs them through a Sieve, like a Cullis. This done, keep them hot, take your Tripes, cut them into Slices the length of a Finger, and the breadth the ſame; put them in a Stew-pan with a lump of good Butter, and give them ſome toſſes upon the Fire: then moiſten them with a little Broth, ſeaſon it with a little Salt, and a bunch of Sweet-herbs, and put in

your Cullis of Onions, and two pieces of your Guts of Beef, ſtuffed with Rice, each piece being of the length from five to ſix Inches, and let them ſtew ſoftly a while. Take a little pounded Saffron, ſoak'd in a little Broth; let your Tripes be of a good Taſte, put in it your Saffron, till you ſee it to be of a fine Colour, then diſh them, and ſerve them up.

Other Double Tripes, the Poliſh *Way, with Saffron.*

YOUR Tripes being boil'd as thoſe before, cut them into long Slices the length of a Finger; put a lump of Butter in a Stew-pan, with ſmall Onions cut very fine, and give it ſome toſſes on the Fire; put in your Tripes, and give 'em likewiſe ſome toſſes upon the Fire, ſtrow them with Flower, and moiſten them with a Ladle-full of Broth, and ſeaſon them with Pepper, Salt, and a Bunch of Sweet-herbs, and let them ſtew very ſoftly; take a little pounded Saffron, ſoak'd in a little Broth; let your Tripes have a good Taſte, putting to them a Lemon-juice, and then your Saffron, till your Sauce be of a pretty deep Colour; but take care not to put too much Saffron, becauſe too big a quantity will ſpoil it: diſh them, and ſerve them up hot for Entry or *Hors d'Oeuvre.*

Other Double Tripes, a white Fricaſſée.

TAKE your Tripes well boil'd, and well clean'd, cut them into Slices the length of a Finger, put a lump of Butter in a Stew-pan,

pan, with an Onion cut very ſmall, and give it ſome toſſes on the Fire; then put in your Tripes: ſtrow them with a duſt of Flower, and moiſten them with a Ladle-full of Broth, and ſeaſon them with Pepper, Salt, a bunch of Sweet-herbs, a Glaſs of Wine, and let them ſtew ſoftly. Let them have a good Taſte, then thicken up your Sauce with five or ſix Eggs, a little Parſley cut ſmall, a couple of Shalots, and a little Nutmeg; mix your Eggs with the Juice of Lemons, and ſo thicken your Fricaſſée. This done, diſh it up, and ſerve it hot for Entry, or *Hors d'Oeuvre*.

At another time you may put into your Sauce a little Oil, together with a Clove of Garlick.

Fricaſſée of Sheep's Trotters, the Italian *way*

TAKE your Trotters ready boil'd, cut them into Pieces: put into a Stew-pan a lump of Butter, with an Onion cut ſmall, ſome Champignons; put all this a moment over the Fire, and afterwards ſtrow over them a duſt of Flower, and moiſten it with ſome Broth. Seaſon it with Pepper, Salt, Sweet-herbs, a couple of Glaſſes of Rheniſh or other White Wine, a little good Oil, a Clove of Garlick, Parſley cut ſmall, and thicken it with Eggs. Let it be reliſhing; diſh it up with a Lemon-juice over it, and ſerve it up hot.

At another time, inſtead of Eggs, you take Cullis and Gravey.

A Quarter of Veal in a Cawl.

TAKE a hind Quarter of Veal, roaſt it, when it is roaſted, take it off the Spit, cut all the Fleſh from off the Back, Leg, and Loin, making a great hole or hollow place; mince the Veal you cut out, with ſcalded Bacon, Beef-ſuet, and Calf's Udder. When it is all well minced, ſeaſon it with Pepper, Salt, fine Spice, Onions, Sweet-herbs, Crumbs of Bread ſteep'd in Cream, and about twelve Yolks of Eggs: mince all together very well, have ready a Veal Cawl, lay it on the Diſh you intend to ſerve it in, lay your Quarter of Veal upon it, make a Wall or Rim all round the Loin, and upon the Leg with your farc'd Meat. You muſt have ready a Ragoût of Squab Pidgeons made thus; Take about eighteen Pidgeons, well cleans'd, truſs the Legs inſide the Bodies, then blanch them in boiling Water. When they are blanch'd, drain 'em, and lay 'em in a Stew-pan with Sweet-breads, Muſhrooms, Truffles, Artichoke-bottoms cut in pieces, Cocks-combs, and a Ladle-full of good Broth: ſet it over the Fire to ſtew. When it is ſtew'd enough, put in as much Cullis as you think proper, with Lemon-juice; make it ſavoury, and let it ſtand to cool; then put your Ragoût in the Hollow of your Leg and Loin of Veal, and cover it with the reſt of the farc'd Meat. Beat ſome Eggs, and rub 'em all over the farc'd Meat, and make it as even and as uniform as poſſible, then lap it all over with

with the Veal Cawl, as ſmooth as you can; bruſh it all over with melted Butter, ſtrew it with Crumbs of Bread, then put it in the Oven to bake, and give it a fine brown Colour. When you ſend it up, put a good Cullis or Eſſence of Ham under it.

A Fillet of Veal glaz'd.

TAKE a large Piece of a Fillet of Veal, cut off all the Skin, and lard it very fine with Bacon; cut a hole in the ſide of it, ſo that it may hold about ſix ſquab Pidgeons, with green Truffles, ſeaſon'd with Pepper and Salt. At another time fill it with farc'd Meat, then ſew it up, put it into a Stew-pan, with pieces of Bacon and Ham at bottom, Onions cut in Slices, a Faggot of Sweet-herbs, Cloves, two Cloves of Garlick, wet it with Water, and ſtew it. When it is ſtewed enough, take it out of the Stew-pan, ſtrain the Broth, skim it well from the Fat, and put it back into the Stew-pan: ſet it over the Fire, let it ſtew away till it becomes brown, put in your Veal, then ſet it over a very ſlow Fire, that it may glaze more gently. When you are ready to ſend it up, put a Cullis or an *Italian* Sauce in the Diſh under it, ſo ſerve it hot.

You may do a Neck of Veal, or Veal Cutlets the ſame way, either larded or not larded, but not farc'd.

A Quarter of Veal roaſted.

TAKE a good hind Quarter of Veal, ſteep it in Water for ſome time, then blanch it; then lard the Loin, and bard the Leg with Bacon, then ſpit it, paper it all round, and roaſt it. When it is roaſted, take off the Bards and Paper, and ſtrew the Leg end with Crumbs of Bread, and give it a good Colour: take it off the Spit, put it in the Diſh with Gravey and Shalot Sauce under it.

A Quarter of Veal with Cream.

LARD a good white hind Quarter of Veal with thick pieces of Bacon, ſeaſoned with Pepper, Salt, fine Spice, and Sweet-herbs: lard it from one end to the other, then put it in an oval Stew-pan that will fit it, with Pepper, Salt, Spice, Sweet-herbs, Onions, a few Cloves of Garlick; then put to it a Ladle-full of Broth, a Glaſs of Vinegar, or the Juice of twelve Lemons; put it over the Fire, that the Taſte of the Seaſoning may penetrate, turning it now and then; afterwards ſpit it, and cover it with Slices of Bacon; lap it round with Paper, tie it up well, and let it roaſt gently. Make a Sauce as follows; Take a good Piece of freſh Butter, put it into a Stew-pan, with a little chopp'd Parſley, grated Nutmeg, a little Duſt of Flower, and at leaſt a Pint of Cream; ſet that over the Stove, and take care it does not turn to Oil: make it ſavoury, take the Quarter of Veal off the Spit, put it into the Diſh,

Diſh, take off the Bacon, pare the Handle, pour the Cream Sauce over it, ſerve it hot.

A Quarter of Veal marinaded.

LARD it with thick Pieces of Bacon, ſeaſoned as before, then put it into a Pan that will fit it, with Pepper, Salt, Slices of Lemon, Onions, Bay-leaves, and Vinegar, according to your Diſcretion. Let it lie in that Seaſoning three or four Hours, then ſpit and bard it with pieces of Bacon, lap it round with Paper, and tie it well, then put it down to roaſt: put the Liquor that it was ſteep'd in, into the Dripping-pan, with about a pound of Butter, and baſte the Veal with it, while it's a roaſting. When it is roaſted, take off the Slices of Bacon, put it in the Diſh you intend it for, and put Eſſence of Ham over it; ſerve it hot. Inſtead of Eſſence, you may make uſe of a thick Poivrade.

A Hind Quarter of Veal farc'd and roaſted.

TAKE a good white Quarter of Veal, lay it on a Table on the Kidney ſide, ſplit it on the Boney ſide of the Leg, and ſtretch the Fleſh and the Skin: make a little farc'd Meat, made of the White of Fowl thus; Take a Pullet or Capon, bard and roaſt it; when it is ready, take it off, and bone it; put to it ſome Onions chopp'd, ſome Muſhrooms, Calf's Udder blanch'd with a little Bacon, ſeaſon'd with a little Salt, Pepper, fine Spice, two or three Yolks of Eggs raw, and a few Crumbs

of

of Bread ſteep'd in Cream. Mince all well together, and pound it in a Mortar; then take it out, and put it upon the Veal, that you have laid open, then put a Ragoût of ſquab Pidgeons, or other things, as you would for a Pulpatoon. Cover the Ragoût with ſome of the ſame farc'd Meat, and fill your Quarter of Veal with it, ſo that the Ragoût and farc'd Meat may be well clos'd in it: ſew it up, then blanch it, and lard the Loin end; ſpit it, and bard that part that's not larded, lay it round with Paper, and tie it with Thread, roaſt it, baſte it now and then. When it is ready, take off the Paper, and drudge it with Crumbs of Bread; then take it off, put it in the Diſh, make a hole in the Leg end, as big as the bottom of a Plate, and put into it a Ragoût of Muſhrooms or green Truffles, and ſtick it round with Athlets of Sweet-breads, and fat Livers; ſerve it with Gravey, Cullis, or Eſſence of Ham under it.

Veal à la Bourgeoiſe *White.*

CUT pretty thick Slices of Veal, lard it with Lardoons of a Calf's Udder, ſeaſon'd with Pepper, Salt, fine Spice, Parſley, and young Onions chopp'd. Put ſome Slices of Bacon in a Stew-pan, and lay your larded Veal upon it; put it over a ſlow Fire at firſt, that it may ſweat, then give it a Colour on both ſides; put in a little Flower, and ſome good clear Broth, and let it ſtew gently. When it is ready, skim off the Fat, bind the Sauce with two

two or three Yolks of Eggs, a little Lemon-juice; make it ſavoury, put it in the Diſh, ſerve it hot.

A Breaſt or Loin of Veal à la Braiſe.

TAKE a Breaſt or Loin of Veal, lard it with thick pieces of Bacon, ſeaſon'd with Salt, Pepper, Spice, and Herbs: take an oval Stew-pan, lay ſome Slices of Bacon at bottom, ſome Slices of a Fillet of Veal, ſeaſon'd with Spice, a few Sweet-herbs, Onions, Carrots cut in Slices, a few Slices of Lemon; then put in your Loin of Veal, and let the Kidney ſide be uppermoſt, with the ſame Ingredients over as well as under; then ſet it a ſtewing, Fire under and over. When it is ready, take it out and drain it, put it in the Diſh you intend it for, with a Ragoût of Sweetbreads, Cocks-combs, Truffles, and Morells over it: ſometimes a Ragoût of Cucumbers, Aſparagus, Lettice, Peaſe, or any other Ragoût you think proper. The Chapter for Ragoûts will direct you how to make theſe different Ragoûts.

A Loin of Veal with Cream.

TAKE a good white Loin of Veal, lard it well with thick pieces of Bacon and Ham; put it into an oval Stew-pan, put to it ſome Onions cut in Slices, Sweet Baſil, Thyme, Bay-leaves, Coriander-ſeed pounded a little, Salt, Pepper, a good piece of Butter, and ſix Pints of Milk. Put it over the Fire, that it

may

may taſte well of the Ingredients for about half an hour, then take it off the Fire; take a Stew-pan, put into it two Handfuls of Flower, two or three Yolks of Eggs; wet it with either Milk or Cream. When it is diluted, put it to your Loin of Veal, ſpit it and roaſt it; beating it afterwards with that Batter. Obſerve that it grows cruſty and of a good Colour. When you are ready to ſend it up, put it in the Diſh you intend it for, with a Poivrade Sauce under it. You'll find the Manner how to make the Poivrade in the Article or Chapter for Cullis.

A Breaſt of Veal farc'd and larded.

TAKE a Breaſt of Veal, and run a Knife betwixt the Fleſh and the Bones, and ſtuff it with farc'd Meat, then ſew or skewer it. Blanch and lard it very fine; put it into a Stew-pan proper for it, with thin Slices of Bacon under it. Seaſon it with Salt, Pepper, fine Spice; put the larded Side of the Breaſt downwards, put to it ſome Onions cut in Slices, a few Sweet-herbs, ſome Slices of Veal, Ham, and Bacon over it: ſeaſon it well, let it ſtew gently, and take care it does not colour too much. When it is ready, and of a good colour, take it out, and let it drain: put it on the Diſh you intend it for, put to it Eſſence of Ham, or a Ragoût of Lettice, or of Tops of Aſparagus, *&c.* ſo ſerve it.

A Leg or Loin of Veal, like Sturgeon.

TAKE a good white Leg or Loin of Veal, lard it with half Bacon and half Ham. Take a large oval Stew-pan that will fit it, put your Veal into it with Slices of Bacon, Ham, and Veal under it, Sweet Basil, Thyme, Bay-leaves, Salt, Pepper, Garlick, Onions, Cloves, a Lemon peel'd and cut in Slices, a Pint of Water; then put to it as much Wine as will cover it about two Inches higher than the Meat; cover it close, Fire under and over. When it is stew'd enough, take it out of the Stew-pan, put it into your Dish, with Essence of Ham, or Poivrade, made thick over it; so send it up hot. You may let it lie in its Broth, and stand to cool, and send it up cold.

A Breast of Veal fry'd.

BRaise the Breast of Veal; when it is done enough, take it out of the Pan, and cut it into two longways; then marinade it with Pepper, Salt, Onions cut in Slices, Bay-leaves, Basilic, Slices of Lemon, Parsley and Vinegar: let it lie in that Liquor about two hours, then take it out, drain it, and dry it with a Cloth, then dip it in beaten Eggs, and strew it with Crumbs of Bread, and fry it in Hog's-lard. Give it a good Colour, serve it upon a Napkin, with fry'd Parsley. You may sometimes cut it in pieces, and do it the same Way as above.

You

You may likewiſe dip it in beaten Eggs, ſtrowing ſome Flower over it, and let it fry as before.

Griſſels of Veal Fricaſſee.

CUT the griſſely End of a Breaſt of Veal in ſmall pieces, blanch it in Water; and when it is blanch'd, take it out to drain, put a piece of Butter in a Stew-pan, and the Griſſels to it, a Bunch of Sweet-herbs, Salt, Pepper, and Muſhrooms: ſet the Stew-pan over the Fire, ſimmer it a little, add to it a little duſt of Flower, ſimmer it a little more after the Flower is in; then wet it with good Broth, and let it ſtew. When it is about half done, add to it ſome blanch'd Aſparagus-tops, Artichoke-Bottoms, according to the Seaſon; then to thicken the Sauce, take three or four Yolks of Eggs, a little Cream, and minced Parſley. When your Meat is ſtewed enough, put your Eggs and Cream to it: keep it always ſtirring, that it may not curdle, until it is as thick as you would have it. Seaſon it as you like, and make it ſavoury; ſo ſerve it hot. If you would do it with Verjuice, put Verjuice inſtead of Cream. You may do it ſometimes brown, by putting Gravey inſtead of Broth, about two handfuls of Peaſe, inſtead of Aſparagus, bind it with Veal and Ham-Cullis; ſeaſon it as you like, make it ſavoury: put your Griſſels in the Diſh you intend it for, your Ragoût over it; ſo ſerve it hot.

You

You may do Chickens and Pidgeons the ſame way.

Breaſt of Veal in Galantine.

TAKE a Breaſt of Veal, and take out all the Bones, ſtretch it, and beat it as flat as you can; ſeaſon it with Parſley, Thyme, Marjoram, Winter Savery, Marygolds, all well minced, Pepper, Salt, Nutmeg; roll it up well, and tie it very cloſe, then tie it up in a Cloth, and boil it in good ſeaſon'd Broth, Wine, and a little Thyme. When it is boil'd, let it cool in the ſame Liquor; ſend it up, either whole or in Slices, upon a Napkin; garniſh it as you like.

Veal Blanquets.

TAKE a piece of Roaſt Veal, cut off all the Skin and nervous Parts, into little thin Slices; put ſome Butter in a Stew-pan over the Fire, with ſome chopt Onion; fry it a little, then add a little Duſt of Flower to it, and wet it with good clear Broth: put to it a Faggot of Sweet-herbs and young Onions; ſeaſon it with Spice; make it of a good Taſte, then put in your Veal, bind it with Eggs and Cream like a Fricaſſée, a little Shalot, Rocambole, and Parſley chopt ſmall, and a little grated Nutmeg and Lemon juice, make it ſavoury; and laſt of all, put in a Spoonful of Oil: ſerve it hot.

A Shoulder of Veal à la Piemontoiſe.

TAKE a Shoulder of Veal, take off the Skin, that it may hang at one end, cut Lardoons of Bacon and Ham, ſeaſon'd with Pepper, Salt, fine Spice, fine Herbs, and lard the Shoulder of Veal with it: cover it again with the Skin, and braiſe it; then take Sorrel and Lettuce pick'd and waſh'd clean, chop it very well, put it over the Fire in a Stew-pan with a little Butter, chopt Parſley, Onions and Muſhrooms. The Herbs being ſtewed tender, put to it ſome good Cullis, bits of Ham and Sweet-breads, cut in Dice. When the Shoulder of Veal is ready, take it out and drain it, put it in the Diſh you intend it for, take off the Skin, put ſome of the Sweet-herbs under and over, put the Skin over it again, wet it with melted Butter, and ſtrew over it ſome Parmeſan; give it a Colour in the Oven, ſerve it hot.

A Neck of Veal in farc'd Meat Cutlets.

BOIL the Neck of Veal in your Soop; when it is boil'd, take it out, and cut all the Fleſh from off the Bones, and make it into a good farc'd Meat, then form the farc'd Meat like Cutlets, with the Ribs ſticking out, put 'em into a Baking-pan, do 'em over with Yolks of Eggs and Crumbs of Bread; put 'em in the Oven, give 'em a good Colour, then put 'em in your Diſh with Gravey under them, ſerve 'em hot.

A

A Fillet of Veal ſtuff'd à la Piemontois.

TAKE a Fillet of Veal a little mortified, lard it with Bacon and Ham, put ſome Slices of Bacon into a Stew-pan; then put in your Fillet, and ſeaſon it gently, put to it ſome Slices of Onions, a few Cloves of Garlick, Slices of Lemon, Bay-leaves, and a little Oil. Cover your Stew-pan, put Fire under and over, that it may ſtew gently. When it is ready, take out your Fillet and Slices of Bacon, put in a little Broth, Gravey and Cullis; let all boil a little while, and skim the Fat off very well, and ſtrain it thro' a Sieve upon your Fillet; ſerve it hot. You may do it ſometimes without Oil, becauſe every body does not like Oil. It is ſufficient, that it is done enough, and made ſavoury. You may leave out the Cullis if you pleaſe.

Veal Cutlets Papilotes.

TAKE a Neck of Veal, cut it into Cutlets, in as handſome a manner as you can, put 'em into a Stew-pan with ſcrap'd Bacon, Salt, Pepper, Sweet-herbs, and Onions; ſet all over the Fire for a minute, to give 'em a Taſte, then make a little farc'd Meat with a bit of Veal, Beef-ſuet, and Sweet-herbs, mince all very well together; ſeaſon it as you think proper, then put 'em up in Paper, with ſome of the farc'd Meat under and over them in the Paper, place 'em in a Pan, and bake 'em in an Oven,

or under a Baking Cover. When they are baked, ſerve 'em up hot.

A Breaſt of Veal en Surtout.

YOUR Breaſt of Veal being done *à la Braiſe*, ſplit it in two, and lay it in its Diſh. Get in readineſs a farc'd Meat of Capon, and make with it an Edge round your Diſh. Then rub this farc'd Meat with beaten Eggs, to make it ſmooth. This done, put in your Ragoût of Sweet-breads and fat Livers; and put over the Breaſt of Veal, ſome of the ſame farc'd Meat, which you'll colour with beaten Eggs, in ſtrewing ſome Crumbs of Bread over it. Then let it be bak'd; and when done, and pretty brown, take it out, take off the Fat, and ſerve it hot.

You'll find the manner of making Farc'd Meat in the Chapter of Farc'd Meat.

CHAP. VII.
Of Courſes with Beef.

A roll'd Buttock of Beef.

YOUR Buttock of Beef being bon'd, ſplit it in two, ſtretch it on a Dreſſer, and lard it with thick Bacon well ſeaſon'd. Then mince together ſome boil'd Ham, Pepper, Salt, Sweet-herbs, fine Spice, Parſley and Chibbol, with Crumbs of Bread boil'd in ſome Cream, and three or four Yolks of Eggs, and then pound the whole in a Mortar. Which being done, lay your minced Meat over your Beef,

roll

roll it up, and tie it with Pack-thread. Take a Pot or Kettle, and lay in the bottom of it ſome Slices of Bacon and Beef, ſeaſon'd with Salt, Pepper, Sweet-herbs, fine Spice, Onions, Carrots, and Parſneps; then put in your Beef, laying over it ſome Slices of Bacon. Then cover your Kettle cloſe, and let your Beef be a doing during ten or twelve Hours, with Fire over and under it. Make a Sauce thus: Take ſome Ham cut in Dice, ſome Muſhrooms and Truffles cut ſmall, with Chibbol and Parſley. Toſs it up in a little melted Bacon, and then moiſten it with ſome good Gravey. When your Sauce is almoſt done, take off the Fat, thicken it with ſome Cullis of Veal and Ham; and when you are ready to ſerve, put in it an Anchovy cut ſmall, with a few Capers. Your Piece of Beef being done, drain it, diſh it up, putting over it your Sauce; let it be reliſhing, ſerve it up hot for a large Courſe.

At another time you may ſerve this Piece of Beef with a Ragoût of Sweet-breads and Cocks-combs, as ſaid in the Chapter of Ragoûts, where you'll find the manner of preparing this Ragoût.

A ſhort Rib of Beef à la Braiſe.

TAKE the firſt ſhort Rib of Beef which has the moſt Fillet, take off the Fat, and lard it with fat Bacon, ſeaſon'd with fine Spice, Sweet-herbs, Parſley, Chibbols, Muſhrooms, and Truffles cut ſmall. Then tie your Beef with Pack-thread, lay it in the Bottom of a

Kettle with Slices of Bacon, and over theſe ſome lean Beef beaten flat, and about the thickneſs of a Finger. Seaſon it with fine Spice, Sweet-herbs, Onions, Carrots, Lemon, Bay-leaves, Pepper and Salt; and then put in it your ſhort Rib of Beef, its Fillet turn'd towards the bottom, to make it more reliſhing: and after you have ſeaſon'd it top and bottom alike, lay over more Slices of Bacon and Beef, cloſing the Cover with Paſte, with Fire under and over. Whilſt your Beef is a ſtewing, make a Ragoût thus; Take Sweet-breads, fat Livers, Muſhrooms, Truffles, Aſparagus-tops and Artichoke-bottoms, if you have any, toſs it up in melted Bacon, moiſten it with Gravey, and then thicken it with a good Cullis of Veal and Ham. When you are ready to ſerve it up, take your Beef out, drain it, and diſh it up with your Ragoût over it.

This ſhort Rib of Beef may likewiſe be ſerved up with the following minced Sauce, *viz.* Mince together a little Ham, Chibbol, Truffles and Muſhrooms; toſs it up, moiſten it with Gravey, and thicken it at laſt with a Veal Cullis; adding to it Anchovy cut ſmall, and Capers. Serve up your Beef with this Sauce over it.

You may alſo ſerve the ſame Piece of Beef with a Ragoût of Endive, or with ſome ſmall Onions, or *Spaniſh* Cardoons, or with Cellary, or at laſt with a Ragoût of Cucumbers, or this, *viz.* Take ſeveral Cucumbers, cut them in two, take out the Seeds, cut them, together

ther with two or three Onions, in Slices, and let theſe marinate, during two hours, in Vinegar, Salt and Pepper. Then wrap up your Cucumbers and Onions in a Napkin, and ſqueeze 'em, then toſs them up in melted Bacon; and when they get all a Colour, moiſten them with Gravey, and put them a ſtewing. When you are ready to ſerve, take off the Fat, thicken your Sauce with a Cullis of Veal and Ham, and pour it over your ſhort Rib of Beef.

You may make uſe of the ſame Ragoût of Cucumbers for all ſorts of roaſted Meats.

A farc'd ſhort Rib of Beef.

YOU may ſtuff this Piece of Beef with a Salpicon. See how to make it in the Chapter of Ragoûts. Or elſe your ſhort Rib of Beef being almoſt roaſted, you'll take off the Fleſh in the middle, and mince it with middling Bacon, Beef-ſuet, Sweet-herbs, Spice, *&c.* Then ſtuff with this your ſhort Rib of Beef between the Skin and the Bone, ſewing it cloſe; and let it be quite done. This muſt be ſerved up hot, with a little Cullis over it.

A ſhort Rib of Beef in Balbon.

TAKE the firſt ſhort Rib of Beef, take off its Fillet, and bone it. Lard it with fat Bacon and Ham, and make a Salpicon thus: Take blanch'd Sweet-breads cut in Slices, the Fleſh of Pullets, Partridges and Pidgeons, with ſome Muſhrooms and Truffles, ſeaſoned with Salt, Pepper, Sweet-herbs, Spice, raw Ham cut in Dice, Parſley cut ſmall, Chibbol, and a little

Garlick: put them in the middle over your ſhort Rib, and ſew it up; make it as round as you can, tie it with Pack-thread, and do it *à la Braiſe*. When you are ready to ſerve up, take the Pack-thread off, diſh it up, put over it a minced Sauce, or a little Cullis with Anchovies cut ſmall; ſerve it up hot for a firſt Courſe.

A roll'd ſhort Rib of Beef.

TAKE the firſt ſhort Rib of Beef, bone it, lard it thro' and thro' with Bacon and Ham, ſeaſon'd with Salt, Pepper, Sweet-herbs and Spice. Then roll up your Beef, tie it with Pack-thread, then place it in the bottom of a Baking-pan, or Kettle, with Slices of Bacon, Beef, and Onions: put over theſe your Beef; ſeaſon it with Salt, Pepper, Sweet-herbs, Cloves, Onions and Carrots; pour in it a Bottle of White Wine, and lay over more Slices of Beef and Bacon. Cover your Pan cloſe, with Fire under and over; keep in your Fire. Your roll'd Beef being done, drain it, take off the Pack-thread, and diſh it up with a Cullis, or a minced Sauce over it: ſerve it up hot for a large Courſe.

Beef en Ecarlate.

TAKE a Briſket of Beef, put it in Water during five or ſix hours. Then take it out, wipe it, and rub it well with three quarters of a pound of Salt-petre; ſeaſon it with Sweet-herbs and Spice: then wrap up your Beef well ſalted in a Napkin, and put it under

under Ground during ſeven or eight Days. Then take it out of the Ground, and put it in a Kettle, with Slices of Bacon and Beef, Onions, Carrots, Cloves, and ſome Sweet-herbs; filling the Kettle with Water, and boiling it ſlowly. Your Beef being boil'd enough, diſh it up with what Sauce you pleaſe, or without Sauce: ſerve it up hot for a firſt Courſe.

Another Piece of Beef à l'Ecarlate, *ſerv'd up commonly for a dainty Diſh.*

TAKE the fineſt Buttock of Beef you can get, take out the large Bone, but don't ſpoil it, and put it in Water during five or ſix hours. Then take it out, and wipe it with a Cloth; lard it through and through with a large wooden Larding-pin: ſeaſon your Lardoons of Bacon with Salt, Pepper, Sweet-herbs, Spice, and Salt-petre mix'd together. Rub alſo your Beef, all over with three quarters of a pound of pounded Salt-petre, and ſeaſon it with Sweet-herbs and Spice. Then do the reſt as in the Article before.

A Joint of Beef à la Braiſe.

LARD a Buttock of Beef with thick Bacon, place in the bottom of a Kettle Slices of Bacon and Beef, with Onions, Carrots, Sweet Baſil, Thyme, Bay-leaves, Cloves, Salt, and Pepper: put over theſe your Beef, ſeaſon top and bottom alike, and lay over more Slices of Beef and Bacon. Then pour in it ſome

Water and a Bottle of Wine; cover the Kettle with Paſte round, and let it ſtew about ten hours, with Fire both under and over. Being done, take off the Fat, ſerve it up hot with a minced Sauce, or a Salpicon over it.

Another Joint of Beef.

LET your Joint be half ſalted, put it in a Kettle with Spice and Onions; fill the Kettle with Water, boil and skim it. Being done, diſh it up, take off the Fat, and ſerve it up hot for a Courſe, with a minc'd Sauce, or Anchovy-Sauce.

A Joint of Beef with coarſe Salt.

TAKE a Buttock of Beef, ſalt it, and ſeaſon it with Sweet-herbs, Pepper, and a little Salt-petre. Lay it in this Seaſoning three or four Days; then put it in a Kettle with Onions, Carrots, Parſneps, Sweet-herbs, Bay-leaves, and Cloves: ſeaſon it again with Salt and Pepper, and fill this Kettle with Water. When your Buttock is boil'd enough, diſh it up, garniſh it with green Parſley, and ſerve it up hot for a Courſe.

Beef à la mode.

GET a piece of Beef full of Gravey, which you'll corn all over, and ſeaſon it with Pepper and pounded Cloves. Then pound a couple of Shalots, ſome Rocamboles, Sweet Baſil, Thyme, and Parſley: put in a Glaſs of Wine, ſtrain it off, and put your Beef to marinate

rinate in it about two hours. Then lard your Beef throughly with thick Bacon, ſtew it with ſome Cullis, Bay-leaves, and a Glaſs of White Wine. This Beef *à la mode* being cut in good Slices, is commonly ſerved up cold, with Parſley cut ſmall for a Courſe, or for a Breakfaſt.

Other Beef à la mode.

TAKE the Nut of a Leg of Beef, and lard it with Slices of Bacon, about the bigneſs of half a Finger, being firſt ſeaſoned with Salt, Pepper, Sweet-herbs, Spice, a couple of Cloves of Garlick cut ſmall, ſome Parſley, and Chibbol, all mix'd together. Then lay in the bottom of a Kettle ſome Slices of Bacon, Beef, Onions, ſweet Baſil, Thyme, and Bay-leaves: put over theſe your Beef, ſeaſoning it with Salt, Pepper, Cloves, ſome Cloves of Garlick, putting in it ſome Glaſſes of Wine; lay over again Slices of Bacon and Veal. Then cover the Kettle cloſe with Paſte, and let your Beef be ſtewed about ten hours. When done, if you'll ſerve it up for a hot Courſe, diſh it up whole, or cut in Slices, with its own Liquor, and Lemon-juice. You may alſo ſerve it cold, and then it will be more reliſhing.

Another Sort of Beef, in hot Cinders.

TAKE a Nut of Beef, and mince it with a bit of Bacon, and a bit of Ham; ſeaſon it with Salt, Pepper, Parſley, Onions, Sha-

Shalots, and a Crumb of Garlick. Mix ſome Bacon and Ham cut in Dice, then lay ſome Sheets of Paper over a Dreſſer, put upon them two Slices of Bacon, then your Beef ſpread at length with ſome other Slices of Bacon over and round: wrap up the whole in the ſame Paper, roll it up, and tie it with Pack-thread. Then wrap up this Beef a ſecond time with Paper, and tie it again with Pack-thread. Then mix two handfuls of Flower with Water, and make it pretty thick, and roll up in it your Beef. This being done, put your rolled Beef into hot Cinders, and let it ſtew five or ſix hours: or elſe you may bake it. Do not take off either the Pack-thread or Paper of your Beef, till cold; then cut it in Slices to be ſerved up cold. If you will ſerve it hot, diſh it up with Gravey and Eſſence, heat it, and ſerve it with Lemon-juice.

Ribs of Beef call'd à la St. Menehoult.

TAKE ſome Ribs of Beef, beat them flat, take out the Sinews; let not your Ribs be too long, and lard them with Bacon and Ham ſeaſon'd. This done, wrap them up ſeparately in Paper, and tied up with Pack-thread to be bak'd *a la Braiſe*. Being done, take off the Pack-thread and Paper, ſtrew over 'em Crumbs of Bread, and broil them on a ſlow Fire, to colour them. And when they are ready, diſh them up over a Remolade, and ſerve them up hot for a Courſe.

Rump

Rump Stakes of Beef.

CUT ſome Rump-Stakes, beat them flat, take the Fleſh of a Capon, a bit of a Fillet of Veal, ſome blanch'd Bacon, boil'd Ham, Sweet-herbs, Sweet-breads, Parſley, Chibbol, Truffles and Muſhrooms, well minced together. Put in it three or four Yolks of Eggs, with a little Cream; then put your minced Meat over the Rump Stakes, roll them up, and tie them with Pack-thread, and let them be done in a Braiſe: then let the Fat drain off, and having cut your Stakes in two, diſh them up, the cut-ſide upwards. You may put a Ragoût or Cullis over them.

This minced Meat may be uſed likewiſe with all ſorts of Fowls, when required in great Entertainments, with Veal dreſs'd with Shalots, with farc'd Fricandos, *&c.*

Fillets of Beef with Cucumbers.

TAKE a Fillet of Beef, put Slices of Bacon and Paper round it; put it to roaſt, but let it not be too much done. Then cut this Fillet in Slices, diſh them up with a Ragoût of Cucumbers, ſpoken of in the Article of the ſhort Rib of Beef *à la Braiſe.*

The ſame Ragoût may be uſed with all ſorts of Fillets.

Other Fillets of Beef.

LARD your Fillet, and marinate it in Vinegar, Salt, Pepper, and Onions, and let

it

it roaſt ſlowly. Being done, diſh it up with good Gravey and Truffles; garniſh your Diſh with marinated Pullets and Pidgeons, or with Fricandos.

Fillets of Beef after the Italian *Way.*

TAKE a Fillet of Beef, cut it in thin Slices of its own length, beat them flat, and lard half of them with middling Bacon. Make a Stuffing thus, *viz.* Take a Fillet of Veal, a bit of Bacon, a bit of Beef-ſuet, and a Calf's Udder blanch'd; cut this in bits, which put in a Stew-pan, ſeaſon it with Salt, Pepper, Sweet-herbs, Spice, and a little Garlick; blanch it. This done, mince the whole together, put in it Crumbs of Bread boil'd in Milk, and two Yolks of Eggs. All this well mix'd, put your larded Fillet in a Diſh, ſeaſon it with Salt, Pepper, Sweet-herbs, Spice, a little Garlick, the Juice of two Lemons, with a Spoonful of Oil. Let your Fillet marinate about two hours, take it out, put ſome of your Stuffing over it very thin, roll up theſe Slices with the Bacon on the outſide, and tie them up with Pack-thread. Then take a ſmall Kettle, and lay in the bottom Slices of Bacon, Ham, Veal, and Onions; put over them your roll'd Slices with their Marinade, and lay again over the whole more Slices of Bacon and Veal, pouring over a couple of Glaſſes of White Wine, and ſome Gravey. This done, let your Slices be done, Fire under and over; and when ready, take them out, and drain them.

them. Strain off their Sauce, take off the Fat, put it in a Stew-pan on a quick Fire, with ſome Cullis, till it is reduced to a ſhort Sauce enough for your Slices. Let your Sauce be reliſhing, pour it over your Slices, and ſerve them up hot. If you'll glaze them, make a Jelly with a Fillet of Veal, and ſome Ham, and glaze them as glaz'd Sweet-breads.

You may likewiſe make uſe of Fillets of Veal or Mutton, inſtead of Fillets of Beef, and dreſs them the ſame way.

Another Way of dreſſing Fillets of Beef.

YOUR Fillets being cut, larded, filled up with Stuffing, and rolled up after the ſame manner as the foregoing ones, do them *à la Braiſe*; then drain them, diſh them up with a Cullis over them, and ſerve them up hot for a Courſe.

Fillets of Beef, after the Indian *Way.*

TAKE a Fillet of Beef, lard it with middling Bacon, and ſlice it on the ſide it is not larded. Then marinate your Fillet during two hours, with Salt, Pepper, Sweet-herbs, Garlick cut ſmall, the Juice of two Lemons, and a Glaſs of good Oil. Put your marinated Fillet wrapt up in Paper upon a Skewer, tie this to the Spit, and baſte it with your Marinade, which muſt be mix'd with a Glaſs of White Wine. Your Fillet being done, take off the Paper, diſh it up with an *Italian* Sauce, and ſerve it up hot for a firſt Courſe.

This

This Fillet may be likewiſe ſerved up not marinated, with *Spaniſh* Cardoons, Cellary, Endive, *&c.*

Aonther Courſe with Beef.

YOU may take a Joint of Beef a little ſalt, boil it, and ſerve it up for a ſmall Courſe, garniſh'd with Parſley.

Thin Slices of Beef may be ſerv'd likewiſe with a Sauce made with Gravey, Parſley, Shalots, or Rocamboles cut ſmall.

You may alſo boil a Brisket of Beef, and when half boil'd, lard it with thick Bacon, ſeaſon'd with Salt, Pepper, pounded Cloves and Nutmegs; lay in the bottom of an earthen Pot ſome Slices of Bacon, ſeaſon them with Salt, Pepper, a bunch of Sweet-herbs, a little White Wine, Slices of green Lemons, Bay-leaves and Broth, and let it ſtew ſoftly. Your Brisket Piece being done, ſerve it up hot with a Ragoût, made with Slices of Beef, Muſhrooms, Oyſters, Capers, and Olives.

When you ſerve up Beef with a Sauce called *Vinaigrette*, take a Fillet of Beef, beat it flat, lard it with thick Fat, and boil it in Water and a Glaſs of Wine: ſeaſon it with Salt, Pepper, Cloves, Bay-leaves, a bunch of Sweet-herbs; make it reliſhing. The Broth of this Fillet being thickened, let it cool in the ſame earthen Pot: ſerve it up with Slices of Lemon, and a little Vinegar.

Neats-

Neats-Tongues ſmoaked.

THEY muſt be ſalted the ſame as Hog's-Tongues, call'd Fourrées, explain'd hereafter; but you muſt not ſcald theſe Neats-Tongues, only ſoak them in Water, and cut off the big Ends, and drain them; then ſalt them, and leave them in their Brine three or four Days. And if you have any other Meat to ſalt, as Veniſon or Pork, you may do it in the ſame Brine. The Veniſon or Pork ſo ſalted, may be ſerved with Peaſe. As for your Neats-Tongues, when they are ſalted enough, hang them up to ſmoak till dry. They are dreſs'd after the ſame manner as Hogs-Tongues, call'd Fourrées.

Another Courſe with Neats-Tongues.

BOIL a Neat's-Tongue with a little Salt and a bunch of Sweet-herbs, then cut off the thick end, skin it, and lard it. Then ſpit it, and baſte it with Butter, Salt, Pepper, and Vinegar. Being roaſted, cut it in Slices, let them ſtew a minute in a Remolade, made with Anchovies, Capers, Parſley, Chibbol cut ſmall, ſome Beef Gravey, Salt, Pepper, Rocambole, and a little Vinegar: then ſerve it up hot for a Courſe.

This Tongue, cut in Slices, may likewiſe ſerve with a Ragoût of Muſhrooms, Sweet-breads, Artichoke-bottoms, Salt, Pepper, and Butter, or melted Bacon. Theſe Slices are ſtewed in this Ragoût; but you muſt uſe no Vinegar, but only baſte it with Butter.

Calves

Calves Tongues are dreſs'd after the ſame manner, and may be ſerv'd up with a Pepper Sauce, or a ſweet Sauce.

Another Courſe with Neats-Tongue.

BOIL this Tongue after the ſame manner as that before. Skin it, lard it the croſs Way, let it be done *à la Braiſe*. When you diſh it up, cut it in two, ſo that the Bacon of the inſide may be ſeen. Put over it a Ragout of Truffles, or a Cullis, and ſerve it up hot.

A Neats-Tongue after the Poliſh *Way.*

TAKE a Neats-Tongue, put it in boiling Water, and take off the Skin: let it be done *à la Braiſe*. When your Tongue is boil'd, cut it in two, but not quite off, and ſtick it with preſerv'd Lemon, and Slices and Sticks of Cinnamon. Then put in a Stewing-pan over the Fire, a bit of Sugar, a Glaſs of Wine, and a little Gravey. The Sugar being melted, put in your Tongue, and let it ſtew a little while; then diſh it up with your ſweet Sauce, and ſerve it up hot for a Courſe.

A Neats-Tongue after another Manner.

THIS Tongue being done *à la Braiſe*, lard it with fine Bacon, and put it on the Spit. And when roaſted, diſh it up, pouring over it a thick Pepper Sauce, or a Sweet Sauce.

Ano-

Another Neat's-Tongue.

THrow your Neat's-Tongue on burning Coals, and take off the Skin, then lard it a-croſs with thick Bacon; do it *à la Braiſe.* When your Tongue is done, take it out, cut it in two, but not quite off: diſh it up with a minced Sauce, or an Anchovy Sauce over it.

You may alſo ſtrow your Tongue with Crumbs of Bread, broil it, and ſerve it up with a Remolade under it.

At another time, your Tongue being cut into thin Slices, you'll place them in a Diſh, with either a minced Sauce, or a little Cullis with an Anchovy cut ſmall over it, and ſerve it up hot for a Courſe.

Pater-Stuck Gheroockt,

IS a Brisket of Beef, which after eight Days ſoaking in Brine, is hung up during three Months. You boil it, after it has gone thro' many Waters to unſalt it. It is ſerved up hot with Colliflowers, or Cabbage, or Spinage, and Butter thickened. Alſo this Brisket may be ſtewed with Carrots; and is commonly eaten in *April*, and the Months following.

CHAP. VIII.

Of Courſes with young Rabbits.

Young Rabbits en Bottines.

TAKE ſome young Rabbits, skin them, and cut their Legs off, out of which you muſt take the Bone, and part of the Fleſh. Make a Salpicon with the Fleſh of your Rabbits, and Muſhrooms, Salt, Pepper, Parſley, and Chibbol: fill the Legs of your Rabbits with this Salpicon, and then ſew them up. Blanch 'em in Butter, and lard them with middling Bacon; then lay in the bottom of a Stewing-pan Slices of Bacon, Veal and Ham; put over them the ſaid Legs, ſeaſoning them with Salt, Pepper, Slices of Onions, Sweet-herbs, and a bunch of Parſley: make another Laying of Slices of Bacon and Veal, moiſten the whole with Broth, cover the Stew-pan, and let your Legs be done ſlowly, with Fire under and over. Being done, take them out to drain; diſh them up with ſome Eſſence of Ham; ſerve them up hot for a Courſe.

Another time you may make a Cullis with the Bones of your young Rabbits, a bit of Veal, and a bit of Ham.

Young Rabbits en Bottines, *another Manner.*

FILL the Legs of your Rabbits, order and lard them as before, put them in a Stew-pan,

pan, with Slices of Veal and Ham, ſome Onions, and a bunch of Sweet-herbs. Seaſon the whole with Salt and Pepper; moiſten it with a Glaſs of White Wine. The Legs being done, take them out, and ſtrain off the Broth; put it again on the Fire in the Stewing-pan, to let it boil, till it be turn'd to a Jelly; then put the ſaid Legs in this Jelly. Put them on hot Cinders to glaze ſlowly. Being ready, put in the ſame Stew-Pan a little Gravey and Cullis, with a Lemon-juice; which being mix'd with their Broth, put it in your Diſh, and lay your Legs over it: ſerve them up hot for a Courſe.

If you have no Cullis, mix ſome fine Flower with Gravey.

Young Rabbits au Gîte.

TAKE young Rabbits, skin them, and make a ſmall Stuffing with their Livers, ſome Parſley, Chibbol, Ham and Calf's Udder. Mince the whole together, and ſeaſon it with Salt and Pepper; then put this Stuffing in the Belly of your Rabbits, and ſew them up; place their fore Feet under their Noſe, and their hind Feet under their Bellies. Then lard them, dreſs them, and ſerve them after the ſame manner, as the Legs before.

Young Rabbits in Fricandos *larded.*

YOUR Rabbits being skin'd, bone them, put in their Bellies a little Salpicon, made with all ſorts of fine Meat. Sew up your

Rabbits thus filled up, giving them again their own ſhape, blanch them in Butter, and lard them with middling Bacon. When done, ſerve them up as the Rabbits *en Bottines*.

Young Rabbits roll'd.

YOUR Rabbits being skin'd and boned as thoſe before, cut ſome Bacon and Ham in Slices; then lay your Rabbits on a Table, with your Slices one after another over them, *viz.* a Slice of Bacon between each Slice of Ham: ſeaſon them with Salt, Pepper, Sweet-herbs, Spice, Parſley and Chibbol. Roll your Rabbits, wrap them up in a Boulting-Cloth, and tie both ends with Pack-thread; let them be done *à la Braiſe*. Being ready, take them out to drain; diſh them up with an *Italian* Sauce, or an Eſſence, or a Sauce made with Champaign over them: ſerve them up hot for a firſt Courſe.

Young Rabbits Mirez.

SKIN and bone your Rabbits, leaving their Heads and their Necks. Lard them with Bacon, and make a Stuffing with their Livers, ſome Calf's Udder, a bit of Bacon, and ſome Whites of Fowls; mince the whole together, thicken it with a couple of Yolks of Eggs, and ſeaſon it with Salt, Pepper, Parſley, Sweet-herbs, Spice, and a little Garlick; cut ſome Bacon and Ham in Slices. This done, lay over your Rabbits, Slices of Bacon and Ham, put over your Stuffing. Then roll them up, be-

beginning from the Legs to their Heads, which muſt not be roll'd up, and tie them with Pack-thread. Lay in the bottom of a Kettle ſome Slices of Bacon, Veal, or Beef, put over them your Rabbits, ſeaſon them with Salt, Pepper, Sweet-Baſil, Onions, and Cloves of Garlick. Make another Laying over with your Slices, and put in it a couple of Glaſſes of White Wine, with a Ladle-full of Broth. Cover your Kettle with Fire under and over. Your Rabbits being done, take them out, take off the Pack-thread, diſh them up, ſo as to make their Heads face each other; pour over them ſome Eſſence of Ham; ſerve them up hot for a firſt Courſe, which at leaſt muſt be with two Rabbits.

Young Rabbits in Galantines.

SKIN and bone your Rabbits, make a Stuffing with a Calf's Nut, a bit of Bacon, a bit of Beef-ſuet, a blanch'd Calf's Udder, a bit of Ham, and ſome Crumbs of Bread, boil'd in Milk: Mince the whole together, ſeaſon it with Salt, Pepper, Parſley, Chibbol, Sweet-herbs, and thicken it with three or four Yolks of Eggs. Your Stuffing being ready, cut ſome Bacon and Ham in Slices, as alſo ſome ſcalded Almonds and Piſtachos, with Yolks of hard Eggs. Lay your Rabbits over a Dreſſer, put over them a Laying of your Stuffing, as thin as a Knife's Blade. Lay croſs over this your Slices, *&c.* thus, *viz.* Firſt, a Slice of Bacon, then one of Piſtachos, one Yolk more, and at

laſt a Slice of Ham. Do the ſame over and over, till your Rabbits be entirely cover'd: then put over theſe a ſecond Laying of Stuffing, which you'll daub over with a couple of Yolks of Eggs well beaten, and ſtrow over ſome fine Flower. Your Rabbits being thus ordered, roll and wrap them up in a Boulting-Cloth or a Napkin, tying them with Pack-thread. Do them *à la Braiſe*, with Fire under and over. When your Rabbits are done, take them out to drain, take off the Pack-thread, ſerve them up hot for a Courſe, with ſome Eſſence of Ham over them.

You may likewiſe ſerve them up for a dainty Diſh, if you let them grow cold in the Pan. You may alſo, when they are cold, cut them in Slices, to garniſh ſome cold dainty Diſh.

A Fricaſſée of young Rabbits with White Wine.

SKIN and draw your Rabbits, cut their Legs in two, and Ribs and Loins in bits, and let their Shoulders be whole, and break only their great Bones. Put in a Stew-pan a bit of Butter, a bunch of Sweet-herbs, a couple of Onions, and your Rabbits: toſs it up now and then, ſtrow over a Duſt of fine Flower, moiſten it with a little Gravey, Broth, and two Glaſſes of White Wine. Add a few Muſhrooms. When your Ragoût is done, take off the Fat, thicken your Sauce with Cullis; let it be palatable. Squeeze in it a Lemon-juice; ſerve it up hot for a firſt Courſe.

Ano-

Another Fricaſſée of young Rabbits, the Muſcovite *Way.*

YOUR Rabbits being ordered, and cut as thoſe before; toſs them up over a brisk Fire, with ſome melted Bacon, a bunch of Sweet-herbs, and a couple of Onions. Then put in it a couple of Glaſſes of *French* Brandy, keep it ſtirring, whilſt your Brandy burns; but as ſoon as the Flame is out, put in a ſmall Ladle-full of Gravey, and as much of Cullis; let it ſtew ſlowly. Add ſome Muſhrooms. Your Ragoût being done, take off the Fat, diſh it up, with a Lemon-Juice ſqueezed over it: ſerve it up hot for a firſt Courſe.

A Fricaſſée of young Rabbits, with green Peaſe.

YOUR Rabbits being ordered, and cut as thoſe before, toſs them up with ſome Butter, a bunch of Sweet-herbs, and a couple of Onions; ſtrow them with a Duſt of fine Flower, and moiſten them with both Broth and Gravey. Then put in your green Peaſe, with Muſhrooms, if you have any. When your Fricaſſée is enough, thicken your Sauce with Cullis, and ſqueeze over it a Lemon-juice; let it be reliſhing; and ſerve it up hot for a firſt Courſe.

You may make this Fricaſſée with a white Sauce, moiſtening it with Broth inſtead of Gravey, and thickening the Sauce with Yolks of Eggs and Cream.

Young Rabbits en Caiſſe.

SKIN and draw your Rabbits, fry them a little in ſome Butter or melted Bacon, with Muſhrooms, and Sweet-breads. Seaſon the whole with Pepper, Salt, Sweet-herbs, Spice, Parſley, and Chibbol cut ſmall. Get a Stuffing ready, made with the Livers of your Rabbits, and ſome ſcrap'd Bacon, ſeaſon'd with Salt, Pepper, Parſley, and Chibbol cut ſmall. Then make, with Sheets of Paper, a Cheſt the length of your Rabbits; put your Stuffing in the bottom of it, place your Rabbits over it, add their Liquor, lay over it ſome Slices of Bacon. Your Cheſt being filled, let your Rabbits be done in the Oven, or in a Baking-pan, with Fire under and over. Your Rabbits being done, take off the Slices of Bacon and the Fat; place your Cheſt in your Diſh, ſerve it up hot for a firſt Courſe.

Rabbits in a Stew-pan.

CUT your Rabbits in four, lay by the Livers. Lard your Rabbits with thick Bacon and Ham, ſeaſon'd with Salt, Pepper, Sweet-herbs, and Spice. Lay in the bottom of a Stew-pan, Slices of Bacon and Veal, place over them your Rabbits; ſeaſon them with Salt, Pepper, Sweet-herbs, Spice, Onions, Chibbols, Parſley, Carrots, and Parſneps; lay over again more Slices of Bacon and Veal. Let it be either bak'd or done in a Stew-pan, Fire under and over. In the mean while,

make

make a Cullis with Veal and Ham cut in Slices, which you likewiſe put in the bottom of a Stew-pan, with an Onion and Carrot cut alſo in Slices. After this, cover your Pan, put it on a moderate Fire, to let your Rabbits ſweat, till they be ſticking at the bottom : then put in a little Butter, with a Duſt of Flower, and ſtir the whole together. Moiſten it with both Gravey and Broth, ſeaſon it with Muſhrooms, Parſley, a couple of whole Chibbols, three or four Cloves, and let it ſtew ſlowly. This done, pound the Livers of your Rabbits, mix them with ſome of your Cullis, and put them in your Stew-pan. Keep your Cullis a little longer on the Fire, then ſtrain it off into another Stew-pan. Your Rabbits being done, take them out to drain, and put them in your Cullis, and let them ſtew over a ſlow Fire. Being ready to ſerve up, diſh up your Rabbits, let your Cullis be reliſhing, and pour it over them : ſerve them up hot for a firſt Courſe.

The ſame Cullis may be uſed with hot Rabbit Pyes.

Rabbits with Ham.

YOUR Rabbits being done in a Stew-pan, as ſaid before, take inſtead of the Cullis, a Ragoût of Ham, call'd *Saingara*, in which put your Rabbits; let them ſtew a little, and being done, and diſh'd up, put your *Saingara* over them; ſerve them up hot for a firſt Courſe.

Theſe

Theſe Rabbits may be alſo ſerved up either with a Ragoût of Endive, or a Ragoût of Cucumbers. You'll find the manner of making theſe two Ragoûts in the Chapter of Ragoûts.

Rabbits with Truffles or Muſhrooms.

YOUR Rabbits being, as ſaid before, done in a Stew-pan, and drain'd, ſtew them in a Ragoût of Truffles or Muſhrooms, which you muſt keep in readineſs, made thus, *viz.* Toſs up ſome Truffles or Muſhrooms in melted Bacon, moiſten them with Gravey of Veal, and ſome Eſſence of Ham. Thus being ſtewed during a quarter of an hour, take off the Fat, and thicken your Sauce with Cullis.

When you are ready to ſerve, diſh up your Rabbits, let your Ragoût be reliſhing, and pour it over them, and ſerve it up hot for a firſt Courſe.

Young Rabbits the Italian *Way.*

CUT your Rabbits in pieces, leave the Legs and Shoulders whole, cut the Loins in two, cut off their Ribs. Lard the Legs, Shoulders, and Loins with thick Bacon and Ham, put in a Stew-pan Slices of Veal, Ham, and Onions, placing over theſe your Rabbits: ſeaſon them with Salt, Pepper, a Sprig of Baſil, ſome Muſhrooms, whole Truffles, if you have any, Lemon Slices, ſome Cloves of Garlick, a Spoonful of good Oil,

and

and a Glaſs of White Wine: lay over more of your Slices of Veal and Ham. Cover the Stewing-pan, and let your Rabbits ſtew ſlowly with Fire under and over. Being almoſt done, take out your Rabbits, Truffles, and Muſhrooms, keeping them warm in a Diſh; put your Sauce on again for a minute, taking off the Fat, put in it ſome Gravey and Cullis. Then ſtrain off your Sauce, pour it over your Rabbits, Muſhrooms and Truffles, and ſerve it up hot for a firſt Courſe.

Timball *of Rabbits.*

YOUR Rabbits being cut in pieces, and done *à la Braiſe*, make a Ragoût with Sweet-breads of Veal, fat Livers, Cocks-combs, Muſhrooms and Truffles; toſs it up in melted Bacon, and moiſten it with Gravey. Let it ſtew about half an hour, take off the Fat, thicken your Sauce with Cullis of Veal and Ham, then take the pieces of your Rabbits out of their Braiſe, and put them in this Ragoût; let it be reliſhing and cold. Lay in the bottom of a Baking-pan a thin Laying of Paſte, for a ſhort Cruſt; place in your Ragoût of Rabbits, lay over more Paſte, then let it be baked, and when enough, turn it upſide down into your Diſh. Make a hole on the top the bigneſs of a Crown-piece, to ſee whether your Ragoût is boiled ſhort; put in it a little thin Cullis. This ſort of Diſh of Rabbits is to be ſerved up hot for a Courſe.

You

You may prepare after the ſame manner all ſorts of Meat of Fowls, Veniſon, *&c.* after having been done in a Braiſe, with Fire under and over.

Young Rabbits à la Saingara.

LARD your Rabbits, and ſpit them; which being done, fry a little in Bacon, put in fine Flower mix'd together, Slices of Ham beaten flat, adding a Bunch of Sweet-herbs, and good Gravey not ſalt. Let it ſtew; and when ready, thicken your Sauce with Cullis, putting in it a little Vinegar. Your Rabbits being roaſted, cut them in four, diſh them up, put over them your aforeſaid Ragoût of Ham, take off the Fat, and ſerve it up hot for a firſt Courſe.

A Ragoût of Hare, call'd Civet.

CUT a Hare in pieces, leave the Legs and Shoulders whole, and lard with thick Bacon all your pieces, which blanch with melted Bacon. Let them moiſten with ſome Broth, and ſome White Wine; ſeaſon them with a bunch of Sweet-herbs, Salt, Pepper, Nutmeg, a Bay-leaf, and ſome green Lemons. Fry the Liver by itſelf, pound it and ſtrain it off with ſome Cullis, and ſome of the Sauce of your Ragoût, which mix with the ſaid Livers; then ſerve it up hot for a firſt Courſe.

Such as have not the Conveniency of making Cullis, may make a Thickening with fine

fine Flower and Bacon, fry'd together, and made yellowiſh.

The Civets of all ſorts of Veniſon are to be made after the ſame manner.

CHAP. IX.
Of Ducks and Quails.

Ducklings with green Peaſe-Purry.

TAKE ſome Ducklings, well ſcalded, pick'd and drawn, blanch ſome Lettuces, cut them in pieces, and put them into a Stew-pan, with ſome ſcrap'd Bacon, ſome Butter, Parſley, green Onions, Salt, Pepper and Sweet-herbs; give it ſome Toſſes, and fill up the Bodies of your Ducklings with it; take a Stew-pan, and lay in it Slices of Bacon, put in your Ducklings after you have ſeaſon'd them. Cover them top and bottom alike of Bacon, and wet them with a Spoonful of Broth, then put them to ſtew gently; take care they are not over-done.

To make your Green Purry, take a Stew-pan, and put in it about a Pound of a Fillet of Veal. Cut into Dice ſmall Slices of Ham, a couple of Onions, a Carrot cut in bits, put it over the Fire. When this Meat is ſticking, and has taken Colour, wet it with good Broth, put your Peaſe into a Stew-pan, for your Peaſe-Purry, with ſome Butter. Let it be upon a gentle Fire, take a ſmall handful of

of Spinage, with the tops of green Onions, a handful of Parſley; blanch them all. Being blanch'd, put your Greens in freſh Water, ſqueeze it, and pound it well in a Mortar, with your large Peaſe: take your Meat out of the Stew-pan, and put in your Peaſe and the Green of your Onions; ſtrain it off. Obſerve, that it is not too thick, and that your green Peaſe may not loſe their Taſte, gently ſtew them dry with a bit of Butter only. Being done, put it into your Purry, let it be of a good Taſte. Your Ducklings being done, take them out and drain them, diſh them up, and put your Purry over them, and ſerve them up hot for a firſt Courſe.

Ducklings with green Peaſe.

TAKE ſome Ducklings ſcalded, pick'd and drawn, blanch ſome Lettuces; when blanch'd, put them in freſh Water, and ſqueeze them well; cut them in pieces, and put 'em in a Stew-pan over the Fire, with a bit of Butter, Salt, Pepper, Parſley, and green Onions minced; give it ſome Toſſes, then ſtuff your Ducklings with it, and put them a doing in a white Braiſe: put in a Stew-pan Slices of Bacon, then put in your Ducklings, and ſeaſon them with Salt, Pepper, Onions cut in Slices, Sweet Baſil, and Slices of Lemon. Cover them top and bottom alike, with Slices of Bacon, and wet them with Broth, then put them to boil over a ſlow Fire. Take your green Peaſe, and put them into a Stew-pan, with a bit of Butter over a Stow, with a ſlow Fire: ſtir them now and then. Being done, put

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in ſome Cullis, and Gravey, as much as you think proper, and make them boil. Take the Fat off, let it be of a good Taſte. Your Ducklings being done, take them out, drain them and diſh them up, put your Ragoût of Peaſe over them, and ſerve it hot for firſt Courſe.

Ducklings with Cucumbers.

TAKE ſome ſcalded Ducklings, done in the ſame manner as the above-mention'd; the difference is, that inſtead of green Peaſe, you take ſome Cucumbers. After you have taken the Parings off, you ſplit them in four, and take the Inſides out; then you cut them in what ſhape you pleaſe, and blanch them; take them out, put them into a Stew-pan with ſome Gravey and good Cullis, and let them boil well. Being well done, and of a good Taſte, take your Ducklings out of their Braiſe, and put them to drain, and diſh them up; put your Ragoût of Cucumbers over them, with the Juice of a Lemon, and ſerve it up hot for a firſt Courſe.

Ducklings with ſmall Onions.

HAVE ſome ſmall Ducklings ſcalded, and well pick'd, drawn, truſs'd, ſtuff'd, and done the ſame as thoſe before; take ſome ſmall Onions, and cut off the Roots and the Ends, and blanch them in ſcalding Water. Being blanch'd, pick them, and put them into a Stew-pan, with a little Broth and a little Gravey, and make them boil upon a ſlow Fire.

Fire. Being done, thicken them with a little Cullis : and your Ducklings being done, take them out and drain them, and diſh them up, and put your Ragoût of Onions over them, and ſerve them up hot for a firſt Courſe.

You may dreſs green Geeſe and Ducks in the ſame way as your Ducklings.

Ducks à la Braiſe.

TAKE ſome Ducks pulled dry, ſindge, pick, draw, and truſs them; lard them with thin Bacon, then tie them with Packthread, and make a Braiſe as follows: Take a Pot or Kettle, and lay in the ſame Slices of Bacon and Beef; put in your Ducks, and ſeaſon them with Onions, Sweet Baſil, ſome Bay-leaves, ſome Garlick, Salt, Pepper, Cloves; and covering them top and bottom alike, wet them with Broth, cover them and put them a doing, Fire under and over. Make a Sauce with Onions, Muſhrooms and Truffles minc'd; take a Stew-pan with ſome Butter, put it over the Fire, and put your Onions in it, then your Muſhrooms and Truffles, and ſtrew them with a Duſt of Flower, wet them with Gravey, and take off the Fat; and at the laſt thicken it with Cullis. Put in an Anchovy, and ſome Capers cut ſmall. Your Ducks being done, take them out, drain them, and diſh them up, and your minced Sauce over them, and ſerve them up hot for a firſt Courſe.

Ducks

Ducks with Juice of Oranges.

TAKE ſome Ducks, ſindge, pick, and draw them, mince the Livers with a little ſcrap'd Bacon, ſome Butter, ſome green Onions, Parſley, Sweet-herbs, fine Spice, Muſhrooms, Salt and Pepper, all well minced: put them into the Bodies of your Ducks, and ſet them to roaſt, wrap'd up in Slices of Bacon, and Paper. Take a Stew-pan, and put in it a little Gravey, Cullis, a little Pepper, the Juice of an Orange, and a few Shalots minced. Your Ducks being done, take them off, and take away the Bacon and the Pack-thread; ſlice them on the Breaſt, and cruſh them between two Diſhes: put their Gravey into your Sauce, diſh them up, put your Sauce with the Juice of Oranges over them, and ſerve them up hot for a firſt Courſe. They may be ſerved up without being ſliced.

Ducks with Oyſters.

TAKE ſome Ducks, ſindge, pick, and draw them: take ſome Oyſters ready pick'd, put them into a Stew-pan with Butter, ſome green Onions cut ſmall, ſome Parſley, Muſhrooms, Sweet-herbs, fine Spice, Salt and Pepper: put the Stew-pan over the Fire, and let your Oyſters take a Toſs; then put in the Juice of a Lemon, and put them in the Bodies of your Ducks, and thruſt in the Rump to keep in your Oyſters. Spit your Ducks to the Spit, and wrap 'em up in Slices

of Bacon and Paper, put them to the Fire. Take ſome Oyſters, blanch them in their Liquor, keep the Liquor, take out the Hards, take a Stew-pan, and put in the Liquor, and ſome Cullis, as much as you think fit, and let it boil well, and be of a good Taſte. Then put in your Oyſters and the Juice of a Lemon. Your Ducks being done, take them off, and take the Slices of Bacon away; diſh them up with your Ragoût of Oyſters over them, and ſerve them up hot for a firſt Courſe.

Ducks in Slices, with Oyſters.

TAKE ſome Ducks, ſindge, pick, and draw them; put Butter and Salt in the Bodies of them, and put them to the Spit, wrap'd up in Slices of Bacon and Paper. Take ſome Oyſters and blanch them; being blanch'd, let 'em be pick'd well, put into a Stew-pan ſome good Cullis, a Glaſs of White Wine, a couple of Rocamboles cut ſmall; make your Cullis boil, then put in your Oyſters: take your Ducks off, and cut off from the Breaſts the Fleſh in thin Slices, and put theſe into the Stew-pan, where your Oyſters are, with the Juice of an Orange. Take care that they don't boil; diſh them up, and ſerve them hot for a firſt Courſe.

Ducks in Slices, with Parmeſan.

TAKE ſome Ducks, and dreſs them the ſame way as the above-mention'd: being done, cut off the Fleſh from the Breaſts in thin

thin Slices, and put them in a Stew-pan with ſome Cullis, ſome Shalots cut ſmall, the Juice of an Orange being put in the Diſh. You will ſerve them in a little grated Parmeſan, and put it over the Fire; after which, diſh up your Slices, and ſome grated Parmeſan over them. Put them under a Cover, with Fire over it, to get a Colour; then put the Juice of a Lemon over it, and ſerve it up hot for a firſt Courſe.

Ducks in Grenadins.

TAKE ſome Ducks, pick them very clean, ſplit them in the Back, raiſe the Skin, and take off almoſt all the Fleſh on the Breaſt. Take this Fleſh, and cut it in Dice, with ſome Fleſh of Partridges if you will, and the White of Chicken, or Pullets. You may do your Grenadins without the Meat of other Fowls, taking only that of your Ducks, with ſome Sweet-breads, ſome Veal, Ham, Muſh-rooms, Truffles, pickled Cucumbers cut in Dice, ſome ſcalded Piſtachos cut in two. Put ſome melted Bacon into a Stew-pan, and put in it all your Fleſh, and ſeaſon it with Salt, Pepper, Sweet-herbs, fine Spice, green Onions and Parſley. Light a Stove, put your Pan over it, and let it be reliſhing; put in the Juice of a Lemon, and let it cool. Being cold, ſpread the Skins of your Ducks over the Dreſſer, and lay over them your Salpicon; then fold up the Skins, and ſew them up, then blanch them with Bacon and Butter, and make

them very plump. After which, you lard them with fine Bacon; being larded, put them into a deep Pan, with ſome bits of Veal, Ham, and Onions; then wet them with good Broth, put them a doing gently, and put in a Glaſs of good White Wine, if you can get any. Being done, take them out, and keep them hot, ſtrain off the Broth, and put it again over the Fire, and let it boil to a Caramel, or Jelly. Take care, that it is not too high colour'd, and put in your Grenadins on the ſide of the Bacon. Being glazed as they ſhould be, and being ready to ſerve up, put a Cullis of Ham into the Diſh you will ſerve them in; put in your Grenadins, and ſerve them up hot for a firſt Courſe.

Ducks in Balon.

TAKE ſome Ducks, pick them, ſlit them on the Backs, and boil them. Lard the Inſide of it with Ham, and take care not to pierce the Skin; then make a Salpicon. This is the way of making it; Take the Fleſh of Ducks, and cut it into Dice, with ſome Sweetbreads, ſome White of Pullets, Chickens, or Partridges, and ſome Bacon, cut with ſome Muſhrooms and Truffles, if you have any. Cut the ſame, all well ſeaſoned with Salt, Pepper, Sweet-herbs, and fine Spice: take a Stew-pan and put in it a little melted Bacon, and put it over a Stove well lighted, and put in it all your Fleſh; ſtir it with a wooden Ladle, put in the Juice of a Lemon, let it be of

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a good Taſte, ſpread the Skins of your Ducks over your Dreſſer, lay over the ſame your Salpicon, take up the Skins, and ſew it up: let them be round and plump. After which, you put them in a Braiſe, lay in a Kettle Slices of Bacon, Beef, or Veal; then put in it your Balons, and ſeaſon them with Salt, Pepper, Cloves, Onions, and Sweet Baſil, and cover them top and bottom alike, with Fire under and over. Being done, take them out, and drain them: diſh them up with Gravey of Ham over them, and ſerve them up hot for a firſt Courſe.

Ducks in Vallon.

TAKE your Ducks, being pick'd, ſplit them on the Back, and bone them; but leave the Legs and the Wings hanging to 'em: then make a Salpicon, as if it was for Ducks in Balon. Mince the Cuttings of your Ducks with a little Veal, Bacon, Beef-ſuet, ſeaſon it with Salt, Pepper, Sweet-herbs, fine Spice, and Muſhrooms, if you have any, and the Yolks of a few Eggs. After which you mix your Salpicon with your Stuffing, and ſtuff your Ducks with it, which are to keep their ſhape. Truſs the Legs and the Wings, let 'em be done the ſame as the Ducks in Balon, and ſerve them up with a Ham-Cullis, or a minced Sauce; or take ſome Slices of Ham very thin, and cut them in Dice. Put them into a Stew-pan over the Fire, and let them boil gently. When they begin to take Colour,

put in ſome Butter, with a duſt of Flower, and wet it with Broth and Gravey: let it be of a good Taſte, and the Fat well taken off. Your Ducks being done, take them out, and drain them; diſh them up with your Sauce over them, and ſerve them up hot for a firſt Courſe.

Ruddock,

IS a Water Bird, much like a Duck, but the Fleſh of it is much more delicious than that of Ducks.

You dreſs it all ſorts of ways, as you do Ducks.

Ruddocks with Orange-Juice.

TAKE ſome Ruddocks, pick'd and drawn, mince the Livers with a little grated Bacon, a Piece of Butter, and ſeaſon it with Salt, Pepper, Sweet-herbs, fine Spice, Parſley, green Onions cut ſmall, and ſome Muſhrooms, if you have any. Mix them all together, then put it in the Bodies of your Ruddocks: put them to the Spit, and wrap them up in Slices of Bacon and Paper, and roaſt them. Pick ſome Shalots, and cut them very ſmall, and put them into a Stew-pan with a little Gravey, and a little Eſſence, ſome Orange-peels beaten, and put it over the Fire. Your Ruddocks being done, take them out, diſh them up, let your Sauce be reliſhing, put it over your Ruddocks, with an Orange-juice, and ſerve them up hot for a firſt Courſe.

Ducks

Ducks à la Braiſe *with Turnips.*

HAVE ſome wild or tame Ducks, draw and truſs them, lard them with thick Bacon ſeaſon'd. Take a Kettle big enough, which line with Slices of Bacon and Beef: add to it ſome Onions, ſome Carrots, Lemon Slices, Sweet-herbs, Pepper, Salt, and Cloves; put in it your Ducks, cover them top and bottom alike; do them with Fire under and over. This ſort of Courſe is ſerved ſeveral Ways; *viz.* with Turnips. You cut ſome Turnips into ſmall bits, in what ſhape you pleaſe, blanch them in ſcalding Water, then take them out; after which, put them to ſimmer in a Stew-pan, with Gravey and Cullis. Let your Ragoût be of a good Taſte; and when you are ready to ſerve, take your Ducks out of the Kettle, and put them to drain: diſh them up, and put your Ragoût of Turnips over them, and ſerve them up hot.

Thoſe that will not go to the Expence of a Braiſe, the Ducks being larded, ſtrow them with Flower, blanch them into ſome Bacon, to take Colour, then put them into a Kettle: brown ſome Butter with Flower; and when brown, wet it with ſome Broth, and put in two Glaſſes of White Wine, and ſeaſon it with Salt, Pepper, Cloves, Onions, Slices of Lemons, Parſley, and Sweet-herbs, and put it to boil. Being done, ſerve it up with all ſorts of Ragoût, the ſame as thoſe that are done in a Braiſe.

Ducks with Orange-Juice.

TAKE ſome Ducks, draw and pick them clean; let them be half roaſted, then take them off, and put them into a Diſh. Cut them by Slices, ſo as to ſtick to the Ducks, put ſome Salt, beaten Pepper, with the Juice of two Oranges. Turn them, and ſqueeze them down with a Plate a little over the Stove; then turn them again, and ſerve them up hot in their Gravey.

Ducks à la Braiſe, *with a Ragoût over them.*

THESE Ducks are dreſs'd in the ſame manner as before mentioned. Make a Ragoût with ſome Sweet-bread of Veal or Lamb, ſome fat Livers, ſome Cocks-combs, Muſhrooms, Truffles, Artichoke-bottoms, and tops of Aſparagus: wet them with a good Gravey, and thicken them with a good Cullis, then diſh up your Ducks, with your Ragoût over it, and ſerve it up hot. You may ſerve Ducks with all ſorts of Ragoûts, made with Herbs; but your Duck muſt be always done in a Braiſe.

Ducks with ſmall Peaſe, in a White Sauce.

MAKE a Ragoût with ſmall Peaſe, a little freſh Butter, and a duſt of Flower, with ſome Pepper, and Salt, and wet it with good Broth. When you are ready to ſerve, thicken it with the Yolk of an Egg, and a little Cream; then diſh up your Duck done in

a Braiſe; put your Ragoût over it, and ſerve it up hot.

This ſame Ragoût of Peaſe may ſerve with Breaſts of Veal done in a Braiſe, with a Terrine of Griſtles of Veal, dreſs'd likewiſe in a Braiſe. This Ragoût of Peaſe may alſo be uſed with green Geeſe and Pidgeons, which you dreſs the ſame as Ducks.

Ducks with Oyſters.

YOUR Ducks being done in a Braiſe, you make a Ragoût with two or three Muſhrooms, and two or three Truffles, a little melted Bacon, and wet them with Gravey. Being done, you thicken them with a good Cullis, a moment before you ſerve. You have Oyſters blanch'd, after which you put them into your Ragoût; then put your Ragoût again a little while over the Fire: diſh up your Ducks, and put your Ragoût over them, and ſerve it up hot. You muſt obſerve, that the Oyſters muſt not boil, becauſe they are apt to harden.

Ducks with Cucumbers.

YOUR Ducks being done in a Braiſe, you make a Ragoût of Cucumbers, which put over your Ducks. You will find the way of making it in the Chapter of Ragoûts.

Farc'd Ducks ſtuff'd.

YOU make a Stuffing of the Whites of Capons, or of Pullets, as it is mention'd before.

before. You take a Duck, draw it and pick it well, take off the Skin from the Fleſh, then take off the Breaſt, and ſtuff it, and then do it in a Braiſe. Being done, you ſerve it up with all ſorts of Ragoûts, as is mentioned before.

Ducks with Olives.

DUCKS in a Braiſe may be ſerved with a Ragoût of Olives made thus; Take ſome Olives, and take out the Stones, blanch them, let them drain, then put them into a Pan with Gravey and Cullis, and make them ſimmer. When you are ready to ſerve, make them boil a little: let your Ragoût be of a good Taſte: diſh up your Ducks with this Ragoût over it, and ſerve it up hot for a firſt Courſe.

Teals, Pullets, Chickens, Capons, and Partridges are dreſs'd in the ſame manner with Olives. Ducks are alſo dreſs'd with Anchovies and with Capers, inſtead of Olives.

Quails in a Stew-pan.

YOUR Quails being drawn, ſplit them in the Back; make a little Stuffing with ſome grated Bacon, a Truffle, and ſome fat Livers, all minced together, and ſeaſoned with Salt, Pepper, Nutmeg, and Sweet-herbs, then ſtuff your Quails with it. After which you take a Stew-pan, and line the bottom of it with Slices of Veal and Ham; then you put in your Quails, the Breaſt downwards, ſeaſon'd with Salt, Pepper, and Sweet-herbs, top and bottom. Put over 'em Slices of Veal and Ham; then you cover your Stew-pan with a Plate

or

or Cover, ſo as it may touch the Meat; put a Cloth round about the Plate, with another Cover over it; put it a ſweating upon hot Cinders till it's done. A little before you ſerve, uncover your Pan, and take out the Slices of Veal and Ham: let your Quails be done quite upon a Stove, like Veal for Gravey; and when they have a good Colour, and that the Gravey ſticks to the Stew-pan, take out your Quails, put them in your Diſh, take off the Fat, wet the Brown in the Pan with half Broth and half Gravey, to take it off; then you put in ſome beaten Pepper, with the Juice of a Lemon, then ſtrain off this Gravey, and put it on your Quails, and ſerve them up hot.

You may do Pidgeons, Chickens, and Partridges in the ſame manner.

Quails in a Stew-pan another Way.

TAKE ſome Quails, pick them, draw them, put a ſmall Stuffing in their Bodies, made with Livers of Fowls, grated Bacon, Parſley, green Onions, Sweet-herbs, fine Spice, Butter, Pepper, and Salt. Take a Stew-pan, put in ſome very thin Slices of Veal, Slices of Ham, and Onions cut in Slices; then put in your Quails, ſeaſoned with Salt, Pepper, Sweet-herbs, and a Bay-leaf. Lay over them Slices of Veal and Ham, and put them a doing, Fire under and over. Being done, take them out, and put in the Braiſe they have been done in, a Spoonful of Cullis, a little good Gravey, and a Glaſs of good

White

White Wine. Let it boil well, and take off the Fat; ſtrain it off; then put your Quails in it again. Being ready to ſerve, diſh them up with your Cullis over them, and ſerve them up hot for a firſt Courſe.

Quails the Italian *Way.*

TAKE Quails, pick and draw them, ſplit them in the Back, and put them into a Silver Diſh, or in a Stew-pan, with ſome ſmall Slices of Ham, Sweet Baſil in Branches, a Bay-leaf, with half a Glaſs of good Oil, the Juice of a Lemon, ſome Salt and Pepper: and a quarter of an hour before you ſerve, put them on again, Fire under and over. Being done, take them out of their Braiſe, and put in it a little good Gravey, a little Eſſence of Ham, and the Juice of a Lemon, with a couple of Rocamboles bruiſed. Then diſh them up, put this Sauce over them, and ſerve them hot for a firſt Courſe.

Quails à la d'Huxelles.

TAKE Quails, ſindge, pick and ſplit them in the Back; take a Liver of one or two Fowls, ſome ſcraped Bacon, Parſley, green Onions, Truffles, Muſhrooms, Sweet-herbs, and fine Spice. Then take a Stew-pan, lay in Slices of Veal, Ham, and Onions; fill up your Quails with the Stuffing you have made, and put them into your Pan, with each a raw Cray-fiſh, taking off the ſmall Claws. Seaſon them ſlightly with Salt and Sweet-herbs;

herbs; then put them a doing, Fire under and over. When done, take them out, and between each Quail lay a Cray-fiſh. Put into your Stew-pan, where your Quails have been done, a Spoonful of good Cullis, and a little Eſſence of Ham. Make all boil a moment, and ſtrain it through a ſilk Sieve; put in the Juice of a Lemon, let it be of a good Taſte, put your Cullis over your Quails, and ſerve them up hot for a firſt Courſe.

Quails with Bay-leaves.

TAKE Quails, ſindge, pick, and draw them; take a ſmall Stew-pan, put in it Veal and Slices of Bacon, put in your Quails, ſeaſon'd with Sweet-herbs, Bay-leaves, Parſley, and Onions in Slices. Put another Laying of your Veal and Bacon, let them be done, Fire under and over: take about half a dozen of green Bay-leaves, and blanch them in boiling Water, then take ſome Eſſence of Ham, and put it into a Stew-pan, with your Bay-leaves. Your Quails being done, drain them, diſh them up, put in your Cullis and your Bay-leaves, and the Juice of a Lemon over them, and ſerve it up hot for a firſt Courſe.

At another time you may roaſt them, wrap'd up in Slices of Bacon; ſerve them up with Cullis.

Quails with Fennel.

TAKE ſome Quails, ſindge, pick and draw them; take a few Fowls Livers, with ſcrap'd Bacon, Parſley, green Onions, Salt, Pepper, fine Spice, and Fennel cut ſmall. Mix all well, and put it into the Bodies of your Quails; ſtick a ſmall Skewer through their Legs, tied with Pack-thread, then take a Stew-pan, and put in it thin Slices of Veal, Ham and Onions; then put in your Quails and a little Fennel. After you have ſeaſon'd them with Salt, and Pepper, you cover them at top, and make another Laying top and bottom alike; let them be done, Fire under and over. Take a Stew-pan, and put in it a little Eſſence of Ham, a little Gravey, a little Fennel, which you boil with two Slices of Lemon, then ſtrain this ſmall Cullis thro' a ſilk Sieve. Your Quails being done, take them out of their Braiſe, cut off the Pack-thread; diſh them up, and put your Cullis of Fennel over it, with a little Fennel over it, and ſerve it up hot for a firſt Courſe.

Quails in Gratin.

TAKE ſome Quails, ſindge, pick and draw them, then ſplit them in the Back. Take a Stew-pan, and in it Slices of Bacon and Veal, with a few Slices of Ham and Onions, then put in your Quails. Take the Livers of ſome Fowls, and mince them with ſcrap'd Bacon, Muſhrooms, Parſley, green Onions, Sweet-

Sweet-herbs, fine Spice, Salt, Pepper, and a little Fennel cut ſmall; Quails require a pretty deal of Fennel. Fill up the Bodies of your Quails with this Stuffing; being ſeaſon'd, cover them with Veal and Bacon, and let them be done, Fire under and over. Take ſome Carcaſſes of Partridges, pound them, and ſtrain them in Cloth; after which, you put 'em in a Diſh over a moderate Fire. Your Quails being done, take them out to drain, put them upon your Sauce, and make them ſtick to the Diſh; then ſerve them up with Eſſence of Ham over them for a firſt Courſe.

Quails in a Braiſe.

TAKE Quails, ſindge, pick, and draw them, and truſs them. You may ſtuff them if you pleaſe; take a Kettle, and lay in it Slices of Bacon, Beef, or Veal; then put in your Quails; ſeaſon them with Salt, Pepper, Onions, Cloves, a bunch of Sweet-herbs, and make another Laying of Slices; wet them with a Ladle of Broth, and let them be done, Fire under and over. When they are done, make a white Ragoût with Lamb's Sweet-bread, Veal, Muſhrooms, Truffles, and Cocks-combs. Your Quails being done, take them out to drain, and thicken your Ragoût with Yolks of Eggs. Diſh up your Quails, let your Ragoût be of a good Taſte, put in it the Juice of a Lemon, and put the ſame over your Quails, and ſerve them up hot for a Courſe.

Another time you may make a brown Ragoût, putting in it your Sweet-breads blanch'd, together

together with Truffles, Muſhrooms, and a Spoonful of good Gravey, half a Spoonful of Cullis, and half a Spoonful of Ham-Eſſence: let it boil well, and skim off the Fat; add to it Cocks-combs ready done in a white Sauce.

Quails in Fricaſſée.

TAKE Quails, ſindge, pick, and draw them, and truſs them for boiling; then put them into a Stew-pan, with a little melted Bacon, and give them a few Toſſes; then put ſome Muſhrooms, Truffles, with ſome Slices of Ham, and ſtrew a Duſt of Flower over them, and wet them with good Broth, and a Glaſs of Champaign. Make a bunch with green Onions, Parſley, three or four Cloves, a little Sweet Baſil, ſome Thyme, Bay-leaf, a Clove of Garlick, put theſe to your Quails, let them ſtew gently. Being done, and of a good Taſte, thicken them with your Cullis, or with a Cray-fiſh Cullis, or Yolks of Eggs, and ſerve them up for a Courſe.

Quails in Surtout.

TAKE ſome Quails cut in two, and done in a Braiſe, or in a Stew-pan, as mention'd before, with ſome Veal Sweet-breads, Cocks-combs, and Muſhrooms. All being well done, and of a good Taſte, diſh it up, cover it with a thin Laying of minced Meat, ſmooth it with Eggs, ſtrewing ſome Crumbs of Bread over it, then put it in the Oven to get a Colour. Being done, take them out, and take

take off the Fat, and clean the Border of your Diſh, and ſerve it up hot for a Courſe.

CHAP. X.

For the Sea-Service.

Inſtructions for a Cook that has never been at Sea, and who imbarks; concerning the Proviſions he is to make for the Table of his Captain, and which he has occaſion for, according to the Captain's Will, or the Figure the ſaid Captain will make.

I. THE ordinary Proviſions allowed at Sea, are not all together ſufficient for a Captain; ſo a Cook muſt needs make his ſmall and peculiar Proviſions to ſupply the want thereof, and that as ſoon as a Ship ſets ſail.

II. Often Diſhes reputed very common aſhore, become moſt delicate being at Sea.

TAKE a Calf, cut the ſame into Quarters, then take off the Shoulder from one of the Quarters, cut off the Handle or Knuckle of your Shoulder, lard the Shoulder with thick Bacon, well ſeaſoned with Salt, Pepper, Sweet-herbs and fine Spice. Here is the way of mixing fine Spice, *viz.* Take an Ounce of Cinnamon, an Ounce and a half of Cloves, an Ounce of Nutmeg, an Ounce of Mace, two Ounces of Coriander Seed. Let all to-

gether be well dry'd, then pound it, ſift it, and put it up in a Tin-box. As to the Compoſition of Sweet-herbs, it is made with Baſilic and Thyme, which muſt be well dry'd, and pounded to Duſt and ſifted, and put likewiſe in a Tin-box, each by itſelf; that is to ſay, the Baſilic in one, and the Thyme in another, and make uſe of them where you want ſuch Sweet-herbs. After that, take your Shoulder, cut it in two, lard the bigger End with fine Bacon; ſtrew over it Salt and Sweet-herbs. Then cut off in like manner the Loins from the hind Quarters, but take out the great Bones of the Leg; then blanch them over a Charcoal Fire, keeping it hanging in the Air; then lard it with fine Bacon. Being larded, take off the Kidney, and all the Fat; ſplit the Kidney into three or four without breaking it, ſtrew upon it Salt, Pepper, Sweet-herbs, fine Spice, all done moderately, and upon the Loin the ſame. Then take off the Nut of your Veal, and beat it flat with your Knife, and lard it with fine Bacon. Being larded, ſtrew over it Salt, Pepper, Sweet-herbs, and fine Spice. You may cut your Legs into Fillets, the thickneſs of two Fingers, without leaving any Bones in it: lard it with thick Bacon, ſeaſon'd with Salt, Pepper, Sweet-herbs, and fine Spice moderately. Then you place in it ſome Baking-pan or earthen Diſh, that may bear the Fire, and lay over ſome Slices of Bacon, or a reaſonable quantity of Butter, with Bay-leaves, and let it be bak'd in the Oven; taking care the

ſame

ſame be not too hot, leſt it might be burnt. Being done, take out your Meat, and let it cool. Being cold, take a Cask big enough to hold your Meat: put in the bottom of your Cask, Cloves, Salt, Pepper-corns, with Bay-leaves. Then put in a Laying of your Veal cut divers Ways, and ſeaſon it in the ſame manner, top and bottom alike, and continue to do the ſame until your Cask be full. Then take good Butter, which muſt be juſt melted, that is to ſay, luke-warm, and pour it over your Meat. The Cask being full, take care to ſhake it, that the Butter may mix the better with the Meat, and continue to do the ſame with your Butter until your Cask is quite full, and ſo let it cool. Being cold, cover your Cask cloſe, and keep it in a cool Place, to the time of your imbarking, where you make your Proviſions as late as you can. When you are at Sea, and will dreſs your Loin of Veal, ſpit it, and wrap it up in Paper, ſpread over with its own Butter, and let it roaſt ſoftly. Being done, make a Sauce with Shalots, Salt, Pepper and Water, and warm it in a Diſh, or take Gravey if you you can get any; diſh up your Loin, and ſerve it up hot.

Concerning your Nut of Veal, the Shoulder and Breaſt.

YOU may do with them the ſame, or elſe ſerve them up cold. As to the lower Parts of your Breaſt of Veal, you may cut them into ſmall bits; and then put a bit of

ter in a Stew-pan, with an Onion cut very ſmall: put your Onion a moment over the Fire; ſtrew a duſt of Flower over it, and moiſten it with Water, or Broth, if you have any. Then put in your Meat cut in bits, and let it have ſome Boils, let all together be of a good Taſte, put in a Daſh of Vinegar, thicken it with Yolks of Eggs, if you can get any, and ſerve it up hot.

Concerning your Fillets of Veal.

PUT a little of their Butter into a Stew-pan, with a Duſt of Flower, and make them pretty brown; moiſten them with Water or Broth, if you have any. Put in it a Fillet or two of your Veal, according to the bigneſs of the Diſh you will dreſs them in. Then let them boil ſoftly a little while, putting in a little bit of Garlick, and a few Capers, if you have any: let them be of a good Taſte, diſh them up, and ſerve them up hot.

Concerning the Head, Feet, Calf's Chaldron and Pluck.

TAKE the Bones out of the Head and Feet, and blanch it; being blanch'd, boil it a little, and let it be more than half done, well ſeaſoned with Salt, Pepper, Sweet-herbs, and Cloves. Being done, take it out, let it drain and cool. Then you put in the bottom of a Cask, Salt, Pepper, Cloves with Bay-leaves. Then you place in it your Head without Bones, and ſeaſon it top and bottom.

After

After that, you put in a Laying of Feet, Calf's Chaldron and Pluck. Seaſon the ſame top and bottom alike; do the ſame until your Cask is full. Then fill it up with Butter that is juſt melted. Shake well your Cask, ſo that it may mix well with your Ingredients, then let it cool. Being cool, cover it up cloſe, and keep it in a cool Place to the time of imbarking. If you have a mind to dreſs them as they do on ſhore, you muſt boil them in hot Water, ſeaſoned with Salt and Pepper, and ſerve them up hot.

They may be eaten at Table with Pepper and Vinegar.

At another time you put a little Butter in a Stew-pan, with an Onion cut very ſmall, which you fry; then take a Calf's Chaldron, or elſe the Feet, or the Head, which you cut in Bits or Fillets, put them in your Stew-pan, together with your Onion; give it ſome Toſſes; then ſtrew over them a duſt of Flower, moiſten them with warm Water, and let 'em have ſome boils. Then skim off the Fat, and ſeaſon them with Salt, Pepper, and a little bit of Garlick; thicken your Sauce with the Yolk of an Egg, if you have any, and with a daſh of Vinegar, and ſerve it up hot.

At another time, inſtead of doing them with Butter, you do them with Oil, as thoſe done here above; and in ſerving them up, ſtrengthen your Sauce with Muſtard, according to the Captain's Palate, and ſerve them up hot.

They make proviſion of ſuch Veal in what quantity they think fit. It may in this manner be preſerv'd two or three Months, keeping it above or under Deck, where the Heat has no power to ſpoil it. The Coſts and Expences are not ſo great, but they may make a ſmall Cheſt, to lock up all theſe Proviſions neceſſary for a Voyage of a long Run. In the mean time, tho' we are ſometimes in hot Countries, we may nevertheleſs find means to to make Proviſions very uſeful and neceſſary; and particularly in Fiſh, when we have ſtore of Oil.

The Way of preſerving Tripes, Livers, and Neat's Feet, which are yet neceſſary, and of very good Service upon the Main, tho' they do not ſet great Value upon them at Land.

TAKE double Tripe, Feet, and Livers, boil'd as the Butchers commonly boil them. Put in the bottom of a Cask a Laying of Salt, Pepper, Cloves all together in Corns, with Bay-leaves; then put upon it a Laying of double Tripe, Feet and Livers; do the ſame until your Cask is full. They fill it up with Vinegar; your Cask being thus fill'd, cover it up cloſe, and keep it in a cool Place until the time of Imbarkation. Being imbarked, and under Sail, open your Barrel, take out ſome of the double Tripes, according as you have occaſion for them: cut them in Fillets; then cut an Onion ſmall, which you put into

a

a Stew-pan, with a little Butter, or melted Lard. Give it ſome Toſſes, then put in your Tripe cut in Fillets, ſtrew over it a duſt of Flower, and moiſten it with Water, or with Broth, if you have any; let it boil a while, putting in it a little bit of Garlick. Let it be reliſhing, and make it as palatable as you can; and above all, the Salt muſt not at all be prevailing: thicken your Sauce with Yolks of Eggs, if you can get any, and ſerve it up hot.

You may make Fricaſſées with the ſame Neat's Feet and Livers.

Double Tripe broil'd.

YOU take your double Tripe out of its Marinade, then throw it into boiling Water, to take off the Taſte of the Vinegar; then put it in a Stew-pan with Butter, and ſeaſon it with Salt, Pepper, Sweet-herbs and fine Spice, and let it boil gently a while over a ſlow Fire. Then pound ſome Biskets, which you ſtrew over your double Tripe, and let it be broil'd, and of a good Colour. Cut ſmall ſome Shalots, or Onions, put them into the Diſh you will ſerve up your Tripe in, with a little Salt, Pepper, and a bit of Butter, and warm this Sauce. Your double Tripe being broil'd, put it over your Sauce, and ſerve it up hot.

Another time, after you have blanch'd your double Tripe, let it drain, ſoak a duſt of Flower in a little Water and Salt; then put in your double Tripe, and let it fry to a good Colour

in Hog's-lard. Being fry'd, diſh it up; make your Sauce with Butter and Shalots, and ſerve up hot.

The Way of making Sauſages, and to preſerve them freſh.

TAKE Pork, the Fat and Lean, mince it well together, but not too ſmall. Being minc'd, ſeaſon it with Salt, Pepper, Sweet-herbs, and fine Spice; take Hogs-guts that be not too large, or elſe ſmall Beef-Guts. Make there with your Sauſages, which you muſt broil, to ſee whether your minced Meat is well ſeaſoned. Then put it all in the Guts, and bind your Sauſages with Pack-thread, the bigneſs you will have them. Then place them in a Cask, according to the quantity you will make; put in ſome Bay-leaves, placing them at a certain diſtance from each other. Your Cask being full, take melted Hog's-lard, that is to ſay, juſt melted, and fill up your Cask therewith, and let it cool. Being cool, keep it in a cool Place to the time of going on board. They dry and ſmoak them alſo, which are taken on board as well as the other. When at Sea, they may be either broil'd or boil'd. Sometimes they boil them in Wine, and being half done, put a bit of Butter in a Stew-pan, with a duſt of Flower to make them brown. Being of a good Colour, moiſten them with a little of the ſame Broth, the Sauſages are boil'd in; let them be not too much done, if your Sauſages be only co-

ver'd,

ver'd, 'tis enough. You muſt blanch them in Water, before you boil them in Wine. Let them be of a good Taſte, put to them a Clove of Garlick cut very ſmall, and in ſerving up, a Daſh of Vinegar; let not the Salt prevail, and ſerve them up hot.

Andouilles *made with Pork.*

TAKE large or middling ſorts of Guts, (either of the two, 'tis no matter) well clean'd; ſteep and let them ſoak in hot Water, that they may loſe the Scent of Guts. Then take them out, drain them, and wipe them with a clean Towel. Strew over them Salt, Pepper, Sweet-herbs and fine Spice; leave them in this ſeaſoning a couple of Days. You may make theſe Andouilles or Hog's Puddings, or theſe Guts, the length and bigneſs you think fit. They let them dry in the Chimney, or other Place in the Smoak, or elſe let them boil almoſt done in a good Seaſoning with much Salt. Being almoſt done, let 'em cool in their own Liquor. Being cold, wipe them, ſo that there remain nothing naſty about them. Then put in the bottom of a Cask, a little Salt, Pepper-corns, ſome Cloves and Bay-leaves: then put in a Laying of your Andouilles, then ſeaſoning as much at the top as at the bottom: you do the ſame until your Cask be full. Then fill it up with melted Hog's-lard, and let it cool. Being cold, you cover cloſe your Cask, and keep it in a cool Place till you imbark. Being at Sea, and you would

would make uſe of them, take as many as you think fit, or you want: broil them whole or cut in Slices, they are equally good either way.

At another time you boil Peaſe in Water: They being boil'd, ſtrain them off, wherewith you make a Purrey. Afterwards you put in it your Andouilles cut in two, and go on in boiling them; and that will give a good Flavour or Quality to your Purrey, and your Andouilles will be much the ſweeter, and ſerve them up hot.

Andouilles *made with Veal.*

TAKE of a Fillet of Veal cut into Slices, and of Bacon cut the ſame, according to the quantity of Andouilles you will make. Seaſon them with Salt, Pepper, Sweet-herbs and fine Spice, and ſeaſon all well together. Then take Hog's-Guts well cleans'd, cut them, the length you would have your Andouilles of, fill them with your Slices of Veal and of Bacon, one after the other; then bind them cloſe at both ends with ſmall Pack-thread. Put into a Pan a Laying of Bacon and a Laying of Veal; then place in it your Andouilles, and ſeaſon them with Salt, Pepper, Baſilic, Thyme and Laurel-leaves, and cover them top and bottom alike: put in it a Bottle of White Wine, and go on moiſtening them with a little Water. After that, let them boil gently with Fire under and over, during the Space of a good Hour. Being boil'd, take 'em off from

from the Fire, and let them cool. Being cool'd, take 'em out and wipe them; then put in the bottom of a Cask, Salt, Pepper-corns, Thyme, with ſome Bay-leaves. Then put a Laying of your Andouilles, and ſeaſon them top and bottom alike; and ſo go on doing, until your Cask is full. Fill it, with Hog's-lard melted put over. Being fill'd, cover it up cloſe, and keep it in a cool Place till you imbark. Being at Sea, and you would make uſe of them, take of them the quantity you have occaſion for: broil, or boil them in a Purrey, as the other here above, and they will be as good.

Andouilles *made with Calf's Chaldron.*

TAKE ſome Calf's Chaldron well cleaned, and blanch it in boiling Water. Being blanch'd, put it in a Kettle with Salt, Pepper, Thyme, Baſilic, ſome Bay-leaves, and ſome Cloves of Garlick; moiſten it with Water, and let it boil. Being boil'd, take it out, and cut it ſmall: after that, put it in a Stew-pan; add to it a third part of Bacon blanch'd, and cut ſmall the ſame, and a little Hog's-lard cut in ſmall Squares. Then ſeaſon it with Salt, Pepper, Sweet-herbs and fine Spice, with ſome Coriander-ſeed in Duſt, which muſt prevail. Then take Eggs, according to the quantity of the Chaldron you have; there muſt be eight Eggs for one Calf's Chaldron: put the Yolks into your Chaldron; beat the White of your Eggs half up to Snow, and then

then put it into your Chaldron. Take good Cream quite hot, put what quantity thereof you think fit in your Chaldron, to make it ſimply liquid, ſo that it may paſs through a Funnel. Then take Hog's-guts of a middling Size, ſtrain your Compoſition through the Funnel, and make your Andouilles the length you would have them. Then put in the bottom of a Kettle, Slices of Bacon and Slices of Veal; place in it your Andouilles, and ſeaſon them with Salt, Pepper, Baſilic, Thyme, ſome Bay-leaves, and cover them top and bottom alike. Moiſten them with Milk, and let them boil very ſoftly, during the ſpace of an hour, Fire under and over. Being boil'd, let them cool. They may make uſe of them as well by Land as at Sea, in taking them out of their Liquor, and broiling them. Your Andouilles being cold, take them out and wipe them. Then put in the bottom of a Cask or large Pot, Salt, Pepper, Baſilic, Thyme, and ſome Bay-leaves, and make in it a Laying of your Andouilles, ſeaſon'd top and bottom alike, and ſo go on doing till your Cask is full: fill it up with good melted Hog's-lard, and cover it up cloſe. Being at Sea, and you would make uſe of them, take what quantity you have occaſion for; let them be broil'd, and ſerv'd up hot. You may alſo boil them with a Purrey, and ſerve them in like manner as thoſe ſpoken of before.

Geeſe

Geeſe à la Daube.

TAKE as many Geeſe, as you think fit to dreſs; pick them very clean, and ſindge them. After that, open the Legs, taking out the great Bone; open the ſame to the Breaſt, but let the Fleſh of the Wings be hanging to it. Cut the Breaſt in two at length, and take out the Bones: then cut the Rump, and take out the Blood that may be within ſide. Take off the Fat of your Geeſe, and let it be melted: ſtrew fine Salt over the Legs, and leave them ſo during five or ſix hours, that they may take the Salt; then let them be almoſt boil'd in your Geeſe-Fat and Hog's-lard. Being almoſt boil'd, take them out, let them drain, and cool. Being cool'd, place 'em in a Cask, one Laying upon another, putting in it ſome Pepper-corns, Cloves, and Bay-leaves. Your Cask being full, fill it up with your melted Gooſe-greaſe and Hog's-lard: let it be cold, and cover up cloſe your Cask; keep it in a cool Place till your imbarking. Theſe Proviſions are made in Places where Geeſe may be had cheap; or elſe they may be ſent for from *Gaſcoigne*, which is a Country where Geeſe are excellent good. Concerning the Giblets, that is to ſay, the Pinions, Liver, Neck and Feet, as ſoon as we make any conſiderable Proviſion of them, we muſt be very careful in getting them; tho' it ſeems a Trifle, yet they may be of very good uſe at Sea, where we think every thing good, as I know by Experience. Preſently ſcald with hot Water your Feet,

Feet, ſplit your Gizards and cleanſe them well; take off the Gall, and blanch them in boiling hot Water. Being blanch'd; garniſh ſome Baking-pans with Slices of Bacon, and ſeaſon them with Salt, Pepper, Sweet-herbs and fine Spice. Put upon each Slice of Bacon a Liver ſeaſoned with Salt, Pepper, Sweet-herbs, and fine Spice. Then wrap up your Liver in your Slices of Bacon round about: do the ſame with the reſt of your Livers, and then ſend them to be baked. They being cold, place them in an earthen Pot, and fill it up with Hog's-lard juſt melted: being cool'd, ſtop your Pot with a Cork, and a Parchment over it. Being at Sea, and you would make uſe of it, put ſome into a Baking-pan, ſtrewing over it pounded Biskets, without taking off the Slices of Bacon. Being baked, and of a good Colour, diſh it up with a Sauce made of Shalots, and ſerve it up hot. As to the Gizard, Rump and Feet, being well cleans'd, you bake them with a ſmall Seaſoning. Being ready and cold, place all together in an Earthen-pot or ſmall Cask, filling up the ſame with melted Hog's-lard. Being at Sea, you may make ſmall Diſhes of a Fricaſſée of it, with a white or brown Sauce, or elſe you ſtrew it with pounded Biskets, *&c.* and broil it. It is ſerved up with a Sauce made with Shalots.

Concerning the Legs and the Pinions, when you would make uſe of them, you broil them, and ſerve them up with a Shalot-ſauce under them, or with a Ramolade. At

At another time, you ſtrew them with Crumbs of Bread, *&c.* broil them, and ſerve them up in the ſame manner. At another time you may fry them in the ſame Hog's-lard, and ſerve them up hot. At another time, after you have fry'd them, you take Onions cut in Slices or ſmall Squares, which you let fry pretty brown; take off your Fat. Your Onions being done, ſtrew over them fine Salt, Pepper, with a Daſh of Vinegar; then diſh up your Gooſe-Legs, pour your Onions over, and ſerve them up hot.

The Way of ordering Soles, to carry them to Sea.

TAKE Soles, ſcale, gut, waſh and drain them; ſtrew over them Salt, and ſo leave them for four or five hours. Then wipe 'em well, and ſtrew them with Flower; ſplit 'em in the Back from one end to the other; fry your Soles in Oil pretty brown. Then let them be drained upon a Fiſh-plate, and let 'em cool. Being cool'd, put in the bottom of a Cask, Pepper-corns, Cloves, and Bay-leaves; place in it a Laying of your Soles, and ſeaſon them top and bottom alike: do the ſame until your Cask be full; then fill it up with good Olive-Oil, cover it up cloſe, and keep it in a cool Place until your imbarking. Being at Sea, and you would make uſe of them, you may fry them in their own and the ſame Oil, and ſerve them up hot.

At

At another time you may put them in a little Butter, and ſtrew them with Crumbs of Bread, *&c.* to broil them; and they are ſerv'd up with a Ramolade, or a Sauce made with Shalots. Another time you cut them out in Slices, and do them the ſame way. Another time, you cut them out into Slices, and put them into a Diſh or Stewing-pan, with a Clove of Garlick, and ſome Shalots cut ſmall, a Glaſs of Water, Salt, Pepper, a little Oil, or a little Butter; let them ſtew ſoftly a moment. Let them be of a good Taſte, and not too ſalt: put in a Daſh of Vinegar, or a Lemon-juice.

They dreſs all ſorts of Fiſh in the ſame manner; but let your Fiſh be very freſh, and well dreſs'd; particularly thoſe that are potted up when cold. When you are on a long Voyage, and upon your Return, or you will touch in ſome Iſlands, where Fiſh is plenty, and coſts but Fiſhing, when you have Lines, and they are in ſeaſon; you will find a Fiſh, which they call a Mullet, which is excellent good, being dreſs'd like Soles; Roaches, and Lubines, which are very large Fiſh, and they cut them in Fillets. The Dorade, which is one of the beſt Fiſh in the Sea, is dreſſed in the ſame manner. This Fiſh is ſo firm, that they can boil him in Court Bouillon well ſeaſoned, and let him grow cold in it; then they barrel him up, covered with Oil, Hog's-lard, or melted Butter. He is eaten cold, or elſe he is made warm in hot Water, ſeaſoned with Salt and Vinegar; he is ſerv'd up either with a white or brown Sauce.

Place

Place, Limandes and Flounders are dreſs'd, and ſerved up at Sea, after the ſame manner as the Soles.

When you are upon the Main, you take Porpoiſes, Requins, Tons, Bonites, and ſometimes Flying-Fiſh, which fall often into the Ships, when they are chas'd by Tons and Bonites: it is a Fiſh, that is like a ſmall Mackrel, the bigneſs of a Herring: this Fiſh is gutted and broiled like a Mackrel. He is ſerved up with a little white Sauce, or elſe dry, after he has been broil'd.

As to the Ton, he is boil'd in Court Bouillon, as other Fiſh, and kept cold in Oil. He is eaten cold, or elſe cut in Slices, to make ſmall Sallads therewith. He is alſo cut in Slices, which are fry'd in Oil, and is ſerved up like the other here-before. He is cut in Slices, which are larded with thick Bacon, well ſeaſon'd with Salt, Pepper, Sweet-herbs and fine Spice. Then they put ſome Slices of Bacon into a Stew-pan, with the Slices of the Ton over them; then they are boil'd gently over the Fire, and they muſt be brown on both ſides. After he is taken out, and put in the Stew-pan, with a little Duſt of Flower; ſtir it with a wooden Ladle, and let it be pretty brown. Then moiſten it with a little Water, a couple of Glaſſes of White or Red Wine, *Spaniſh*, or other, ſuch as you can get, with one or two Cloves of Garlick cut ſmall, ſeaſoned with Salt and Pepper. Let it boil very gently, and be of a good Taſte, and not too much ſalt, and

put in again your Slices of the Ton or Bonite; diſh them up with the Sauce as above, and ſerve them up hot.

A Ton Pye, or Bonites Pye.

CUT your Ton in Slices the thickneſs of your Thumb, lard it with thick Bacon, ſeaſon'd with Salt, Pepper, Sweet-herbs and Spice. Then take four handfuls of Flower, put the ſame upon the Dreſſer, make a hollow in the middle, put a lump of Butter as big as your Fiſt in it. Wet your Flower, and make a Paſte for a ſhort Cruſt; then make an Abbeſs of that Paſte, cover this with a Baking-pan, put in it a little Bacon cut ſmall, ſeaſon'd with Salt, Pepper, Sweet-herbs, and fine Spice: then put in your Slices of Ton, or Bonites, and ſeaſon them with Salt, Pepper, Sweet-herbs, fine Spice, and of the ſame Bacon, which you laid under them. Cover your Pye with another Abbeſs of the ſame Paſte, give it what ſhape or faſhion you pleaſe. Colour it with beaten Saffron ſoak'd in Water, if you have no Eggs; let it be baked, if you have convenience to do it, or elſe under a Cover. Being baked, put a bit of Butter in a Stew-pan, a Duſt of Flower, and let it be of a pretty good brown. Then moiſten it with Water or Broth, and a Glaſs of White Wine, or Red, or *Spaniſh:* ſeaſon the Cullis with Salt, Pepper, a few Sweet-herbs, and Shalots cut ſmall, with a little bit of Garlick. Let the Cullis be of a good Taſte, uncover the Pye and throw it into it; then put the Cover on again, and ſerve it up hot.

Petty-

Petty-Pattees made with Ton or Bonites.

TAKE Fleſh of Ton or Bonites for the quantity of the Petty-Pattees you deſign to make. Put it upon your Dreſſer, and cut it very ſmall with your Chopping-knife; then cut a piece of Bacon by itſelf, mix all together, and ſeaſon it with Salt, Pepper, Sweet-herbs, fine Spice, ſome Shalots, with a Crumb of Garlick. Then put two handfuls of Flower upon your Dreſſer, or upon a Patty-table: make a hollow in the middle, put in two Eggs, if you have any, with a lump of Butter the bigneſs of an Egg, moiſten your Paſte, then roll it, and put in almoſt as much Butter as there is Paſte. Then double your Paſte one end upon the other, turn it the croſs way, and roll it a ſecond time; do the ſame three or four times. Roll your Paſte for the laſt time pretty thin, cut it with a Paſte-wheel, and put ſome in the bottom of your Patty-pans. If you have no Patty-pans, cut your Paſte into ſquare Pieces; put in it your Fiſh-Fleſh cut ſmall, and cover it with an Abbeſs of the ſame Paſte. You may cloſe your Petty-Pattees, and faſhion them around with the Point of a Knife, as good as you can. Colour them with beaten Eggs, if you have any, or with beaten Saffron ſoak'd in Water, and let them bake under a Cover, or in the Oven, if your Convenience will permit it. Your Pattees being bak'd, ſerve them up hot.

You may make Petty-Pattees or Pyes of Porpoiſes the ſame way, obſerving that the Fat of the Porpoiſe is well taken off, becauſe the Oil of that Fiſh gives a bad Taſte.

A cold Pye made with Porpoiſe.

TAKE your Porpoiſe, cut it into Slices the thickneſs of four Fingers; then cut theſe Slices into bits, and take well off all the Oil. Then cut large Slices of Bacon, which you ſeaſon with Salt, Pepper, Sweet-herbs, fine Spice, and a Crumb of Garlick; lard therewith your bits: then cut ſome Bacon ſmall, the quantity you would have to moiſten your Pye with. Your Bacon being cut ſmall and pounded, put it upon your Dreſſer or upon a Patty-table: you muſt take Flower, according to the bigneſs of the Pye you will make; make a hollow in the middle, put in it Butter in proportion, wet your Paſte with cold Water. Being wetted, make therewith an Abbeſs big enough; then put a couple of Sheets of Paper upon a Board the bigneſs of your Pye, according to the bigneſs of the Mouth of your Oven. If you will make a large Pye, make it rather long than round: then cover the Abbeſs with your Bacon cut ſmall, place in it your pieces of Porpoiſe, and ſeaſon them with Salt, Pepper, Sweet-herbs, and fine Spice; do the ſame till your Pye is full: cover it with an Abbeſs of the ſame Paſte, make it into what faſhion you think fit. Colour it with beaten Eggs; and having none, with beaten

beaten Saffron ſoaked in Water. Being colour'd and faſhioned, ſend it to be baked the ſpace of about three hours. Being baked, take it out, and ſerve it up cold. They can make Pyes of Requin in the ſame manner, tho' it be not a very good Fiſh, and not eſteem'd; but at Sea all things paſs. This Fiſh being dreſs'd, and well ſeaſon'd, is nevertheleſs found to be excellent for want of other: I ſpeak by Experience; this Fiſh is ſerved up either cold or hot, as they pleaſe.

The Pyes made with Ton and Bonites are ſerved up likewiſe in the ſame manner.

A Leg of Mutton Pye.

TAKE a Leg of Mutton, take out the Bones, and lard it with thick Bacon well ſeaſon'd. Make an Abbeſs like that here above; then put two Sheets of Paper upon a Board, and your Abbeſs upon it. Cover the ſame with Bacon, pounded and cut ſmall, and well ſeaſoned; then put in your Leg of Mutton, either whole or in pieces, ſeaſon'd with Salt, Pepper, Sweet-herbs and fine Spice, with a Crumb of Garlick, pounded Bacon, and Slices of Bacon over it. Make another Abbeſs; go on covering your Pye; colour it with beaten Eggs, or in want of them, with beaten Saffron, ſoak'd in Water: after having faſhion'd it as you think fit, ſend it to the Oven, and let it be in it during four hours. Being baked, ſerve it up either hot or cold.

You may make Beef or Pork Pyes in the ſame manner, and they are ſerved up the ſame way. And Mutton-ſtakes are dreſs'd in the ſame manner in Pyes.

Tortoiſe Pyes, made with either Sea or Land-Tortoiſe.

YOU cut off your Tortoiſe's Head, alſo the Back with a Cleaver or Hatchet, to take off the Back its whole length. Take alſo off the four Quarters, and the Skin of them; then cut them into pieces, laying aſide the great ones. After lard them with thick Bacon, ſeaſon'd with Salt, Pepper, Sweet-herbs and fine Spice. Then take the Fleſh of your Tortoiſe, with its Fat and a bit of the Liver; mince all well together, ſeaſon'd with Salt, Pepper, Sweet-herbs, fine Spice, Shalots, and a Crumb of Garlick. Then make an Abbeſs for a ſhort Cruſt, as with others here above; put your farc'd Meat over your Abbeſs, and place your Tortoiſe in it; ſeaſon it with Salt, Pepper, Sweet-herbs, fine Spice, and Shalots cut ſmall. Then cover it with your farc'd Meat, which you took care to keep by you: put in it a little Butter, with ſome Slices of Bacon over it: cover your Pye with another Abbeſs of the ſame Paſte, and faſhion it as you think fit. Then colour it, as ſaid here above, and let it bake during four or five hours. Being baked, take it out, and ſerve it up the ſame, as the others here before mention'd.

Take

Take off from the Breaſt-plate of your Tortoiſe a little Skin, which runs along from one End to the other; but without taking the ſame off on the ſides. Then take ſome of your Tortoiſe's Fleſh, with ſome of the Fat and Liver, ſufficient to make farced Meat, to put into your Breaſt-plate, which you mince together. Being minced, put in it a couple of Biskets, ſoak'd in *Spaniſh* or other Wine, that is to ſay, Sea-biskets, and two or three Eggs, if you have any, with a piece of Bacon: ſeaſon all with Salt, Pepper, Sweet-herbs, fine Spice, Shalots, and a Crumb of Garlick. Then fill up the inſide of your Breaſt-plate, and make it pretty ſmooth; then ſtick it with Skewers all along before, on the places where the Skin is, ſo that it do not ſhrink. Then bake it, or let it be done under the Cover of a Baking-pan, if you can get one large enough.

They make ſuch Breaſt-plates, or Plaſtrons only of Land-Tortoiſes; becauſe the Sea-Tortoiſes are too large. They make Soop with them, the ſame as they do with Beef, Mutton or Veal in *Europe*. They draw Gravey and Cullis of the ſame, all the ſame as they do from other Meat in *Europe*. They equally make uſe of the Sea-Tortoiſes, as of thoſe by Land for that purpoſe; only they are not ſo good as the Land-Tortoiſe for Broth-Cullis. They make likewiſe with them Fricaſſées with a white or brown Sauce. They make alſo Athlets of Liver cut in pieces two Inches long in Squares, with the Fat, as they do with Sweet-

bread of Veal: they put them for a moment in a Stew-pan, with a bit of Butter, and are ſeaſoned with Salt, Pepper, Sweet-herbs, fine Spice, and Shalots cut ſmall. Then they take ſmall Skewers, inſtrewing them with a bit of Liver, and a bit of Fat, doing the ſame alternately until your Skewers are filled up. Then pound a couple of Biskets, which muſt be ſtrained in a Cullender, and ſtrew therewith your Skewers, and let them be broil'd. Being broil'd, diſh them up, and ſerve them up hot with a Sauce made with Shalots over them.

Theſe ſorts of Sea-Tortoiſes are often large enough to feed a Ship's Crew of two hundred Men, in dreſſing only two of them, and diſtributing them by Rations, or by Meſſes, as it is commonly done in a Ship: and as to Land-Tortoiſes, three of them will be enough for the ſame number of Men.

Theſe large Tortoiſes are not found in all Lands, but they are very common about the Iſland of *Bourbon*, otherwiſe call'd *Maſcarin*. Some of them are about two hundred pound weight, and are Loading enough for a Man. It is a Place where the *French Eaſt-India* Ships commonly touch at.

The Way of dreſſing all ſorts of Roots and Herbs, to preſerve at Sea.

TAKE good round Cabbages, ſlit them in four, take the Stalk out of them, blanch them with boiling Water. Being blanch'd, put them

them in freſh Water till they are cold; then take them out and drain them: being drain'd, put them into a Cask, according to the quantity you will make. Then fill the Cask with Brine that is very clear. To know whether the Brine is good, you muſt put an Egg into it: obſerve, that for all ſorts of Garden-ſtuff, the Egg muſt be of a balance to remain at the top, or fall to the bottom. And with Meat the Egg muſt ſwim, becauſe the Brine muſt be ſtronger.

Sorrel.

TAKE Sorrel well pick'd, and waſh'd; throw it into boiling Water, and immediately into freſh Water. They take it out and drain it; then put it into a Cask, as much as will go in; after that, they fill the Cask with Brine, and cover it well; keep it in a cool Place, till the time of imbarking. You may put amongſt your Sorrel ſome Beet-leaves. Theſe ſorts of Herbs are good to make Soop with, being upon the Main.

You may prepare Spinage in the ſame manner. Being at Sea, you put it a ſoaking in freſh Water, and make uſe of it the ſame as 'tis done aſhore.

Colliflowers are done in the ſame manner as your Cabbages, heretofore ſpoken of.

Green French *Beans.*

TAKE *French* Beans, pick them and take off the String, and blanch them. Being blanch'd, put them into cold Water; being

being cold, place them in a Cask with Cloves and Pepper-corn. The Cask being almoſt full, fill it up with Brine. Cover it cloſe up, and keep it in a cool Place till you imbark. Being at Sea, take ſome out to unſalt in freſh Water, and dreſs them as they do on ſhore. Inſtead of Brine, you may put Vinegar unto them; but, according to my Judgment, they are not then ſo good.

Cucumbers large and ſmall.

TAKE Cucumbers that are the leaſt ripe, and the very greeneſt you can find. Put Vinegar and Salt into the Water; when ready to boil, throw in your Cucumbers, with ſome Pieces of red Copper, and take them off from the Fire. Then cover them with a Cover, that may entirely bathe all the Cucumbers. Let them ſtand thus ſome Days; then ſee whether your Cucumbers have Salt enough, and be of a good Reliſh. If there is not enough, put more to them, place them in a ſmall Cask with ſome Pimans blanch'd, Cloves, and Pepper-corns: cover up well the Cask, and keep it in a cool Place till you imbark. Being at Sea, make uſe of them the ſame as they do on ſhore for all ſorts of Ragoûts made with Meat and Sallets.

You may do the ſame with Melons, or elſe put them into a Brine. All theſe ſorts of things are nevertheleſs of great uſe at Sea.

Arti-

Artichokes.

TAKE Artichokes, blanch them till you can take off the Graſs. Then put them into cold Water, and let them cool. Being cold, take off the Graſs. Then place them in a Cask, fill it with Brine, and cover them up cloſe, and keep them in a cool Place to the time you imbark. Being at Sea, put them in boiling Water, and ſerve them up with a white Sauce, or elſe with Oil and Vinegar.

Bottoms of Artichokes.

BLanch your Artichokes with their bottoms, turning them as gently as poſſible can be, till the Graſs may be eaſily taken off. Then put them upon a Fiſh-plate or Sieve, and let them dry in the Sun, or in an Oven. They being dry, are put into a Bag, to be preſerved as long as you pleaſe. The Artichokes of the latter Seaſon are beſt.

Lettuces.

TAKE Lettuces, blanch them in boiling Water, but take them preſently out again. Let the Water be ſalt, then put them into freſh Water; take them out to drain; after that, put them in Layings in a Cask, ſeaſoning them with Salt, Pepper-corns, and Cloves. Cover every Laying with melted Butter; do the ſame 'till your Cask be full. Being cold, cover it up cloſe, and keep it in a cool Place till the time you imbark. Being at Sea,

Sea, you may uſe them for Soops, or elſe you may ſtew them with good Butter, and ſerve them up for a reliſhing Diſh.

The Way of preſerving Eggs freſh one or two Months.

LET your Eggs be half boil'd; then put 'em into cold Water to cool. Being cold, put them in a Cask, with a Laying of Salt, and a Laying of Eggs; take care not to break them. When you would ſerve them up, put them into boiling Water off from the Fire, and then you ſerve them up: A thing done by proof.

Another Way to preſerve Eggs.

TAKE good Aſhes, make therewith a Laying in your Cask, according to the quantity you will take along with you to Sea; then put another Laying of Aſhes, and then a Laying of Eggs: continue doing the ſame till your Cask is full, then cover it cloſe to carry it on board at the time of your imbarking. Being at Sea, you make uſe of it upon occaſion. In caſe any one of them breaks, the Aſhes preſently ſtop the Hole, and hinder the other from being ſpoil'd.

Hog's Boucane.

WHEN we come into Countries afar off, we kill ſome Hogs: the Legs are ſalted, the reſt is cut into Slices, the length of one or two Fingers; they let them lie in Salt two or three

three Days. Then they are laid upon a Fiſh-plate, and afterwards ſmoak'd: they uſe them for Breakfaſt broil'd; they are ſerved up with a Daſh of Vinegar and Shalots.

I don't here ſpeak of Potages or Soops, becauſe they make them with what they can get: ſometimes with a piece of Mutton, or a piece of Pork, or a Fowl, and they put in ſuch Roots or Herbs as they have; and when Ships arrive in a Place, they make there as good Chear as any where elſe, provided the Cook is a good Workman.

As concerning Paſtry in hot Countries, he need but make uſe of Beef Fat, or that of Buffaloes or Goats. They uſe that inſtead of Butter, and make therewith rais'd Paſte, as well as with Butter.

Bouride,

IS a Soop excellent good for a Sea-man, and almoſt all the Officers ask for ſome in the Morning. They put into a Kettle about two Quarts of Water, two Onions cut very ſmall, or ſome Shalots, and a good Lump of Butter. When it boils, they break into it three or four Biskets, and ſeaſon it with Salt and Pepper. Then let it boil ſoftly, till it is reduced to half, and ſerve it up preſently, giving it the beſt Taſte you can. This is a Regale for a Sea-Officer.

Cham-

Champignons the Italian *Way.*

TAKE Champignons in as great a quantity as you can get at once; the ſmalleſt are beſt. Cut off the Ends, take off the Skin of the black ones, and waſh them well. Put them into a Stew-pan, with a couple of Glaſſes of White Wine, and good Olive Oil, to make them ſwim in it: ſeaſon them with Salt, beaten Pepper, the Juice of two or three Lemons, according to the quantity of Champignons you have. Put them over the Fire a little while, then let them grow cold, then put them into an earthen Pot, or a little Cask; but let the Oil always ſwim upon it. Let 'em be reliſhing, and the Cask or Pot well ſtopt, that they may not vent. But it is more proper to put them into ſmall Pots, becauſe, when the Pot is once opened, and takes vent, that ſpoils them. Being upon the Main, and you deſign to make uſe of them, take the quantity you think fit, and place them in a ſmall Diſh, with Anchovies cut in Slices over them. Or elſe you may make with them little Fricaſſées, with a white Sauce, as you do on ſhore. You may likewiſe uſe them with all ſorts of Ragoûts, where you have occaſion for Champignons.

You may preſerve theſe ſorts of Champignons during a whole Year or more.

The

The Way of preſerving ſmall French *Beans green.*

TAKE ſmall *French* Beans, the ſmalleſt you can get, ſcald and whiten them in boiling Water, ſeaſon'd with a little Salt. Then put them into cold Water, and take 'em out again to drain; after that, let them be dry'd in the Oven or in the Sun. Being dry, you may put them into a Bag, and keep them in a dry Place. When you will make uſe of them, you need but waſh them in hot Water, then boil them in a ſmall Kettle with Water, a bit of Butter, Salt, and an Onion; let them ſtew ſoftly. Being done, put a lump of Butter into a Stew-pan, with an Onion cut ſmall, and give it ſome toſſes: then put in your Beans, and ſtrew over them a Duſt of Flower. Wet them with their own Broth, ſeaſon them, and thicken them with Yolks of Eggs, if you have any: let them be of a good Reliſh, and put to them a Daſh of Vinegar in ſerving them up.

At another time you may ſtew them with a piece of Ham or Bacon, or Sauſages; or elſe let them boil by themſelves. Being boil'd, put them into a Stew-pan, with a lump of Butter, to make them have a Taſte, and garniſh thetewith your ſalt or freſh Meat, if you have any. Theſe ſorts of Beans are as good as if they had been juſt gather'd; and you may keep them as long as you pleaſe, provided you take care to keep them in a dry place.

The

The Way of preſerving Onions, Parſnips, and Carrots.

TAKE Onions well peal'd, and cut into Slices: the Carrots and Parſnips the ſame. Put into a large round Stewing-pan good Butter over a Stove, with a brisk Fire; put of your Onions in it the quantity you think fit; but put not in too many, leſt the Liquor or Gravey may make them ſtick to the bottom: and you muſt take care to keep them ſtirring continually with a wooden Ladle. Let them be of a good Colour, a little browniſh; then take them out. Set them a draining upon a large Sieve, made with Horſe-Hair or with Flannel. Put more Onions into your Butter, and fry them in the ſame, and conſequently you run no hazard in putting in much Butter in the beginning. As you are making your Proviſion of Onions, you may ſet them a drying in the Sun, or in a Baker's Oven, after the Bread has been drawn. After they are dry, you may put them up into Boxes or other things, and keep them always dry: You may do the ſame with your Carrots and Parſnips, putting each of them aſunder. When you would make uſe of them for an Onion-Pottage, you boil of them the quantity you think fit in a Skillet, Stewing-pan, or Kettle; and you put in what quantity you judge fit, according to the quantity of your Pottage. When you would make ſome Pottage in Meager, ſet on Peaſe a boiling whole

as

as they are, the Broth or Liquor being clear, you throw into it your Onions, Carrots or Parſneps, and let them ſtew well: if you will make a Purrey, ſtrew a little Flower upon it, pound it in a Mortar, and ſtrain them through a Sieve or Flannel-bag; then wet them with the Broth or Liquor of your Roots: this ſort of Pottage is very good at Sea.

And theſe ſorts of Roots may be kept ſix or ſeven Months, taking care of them, as commonly; otherwiſe this kind of Roots cannot be kept at Sea, but for a little while: therefore I here ſhew the way of preſerving them, having had the proof of it myſelf on the like occaſions.

Another time you may make uſe of them with a Robert-ſauce, which may be put under all ſorts of Meat. Put but a bit of Butter in a Stewing-pan, with a Duſt of Flower, make it brown; put in your Onions, and give it ſome toſſes. Then wet it with Water, or Broth, or Gravey, if you have any, ſeaſon'd with Salt and a little Pepper; putting to it a little Muſtard, if you have any, with a Daſh of Vinegar in ſerving it up.

CHAP. XI.

Of Cold Entremets.

Marbrées with Gravey or in Meager. Divers Sorts of Cakes. Collar'd Beef. Pigs dreſs'd ſeveral ways. Stuff'd Hog's-Tongues. Wild Boar's Heads. Fowls or Capons in Galantine. *Geeſe in* Galantine. *Turkeys* à la Daube. *Fiſh, Ham,* &c.

A Side-Diſh with a Marbrée.

TO make a Marbrée as it ſhould be, take two dozen of Ox Palates, two dozen of Calf's Ears, with a dozen of Hog's Ears, all waſh'd very clean. Put all together in a Kettle, with the Nut of a Ham, ſeaſon'd with Pepper, Salt, a bunch of Sweet-herbs, Cloves, and Onions. Moiſten it with Water and a Bottle of White Wine, put to it ſome Bay-leaves, cover the Kettle, put it over the Fire. Put two Fowls to the Spit, and when roaſted, cut them out in thin Slices or Fillets; likewiſe a quarter of a pound of ſweet Almonds, and as many Piſtachos, cut the ſame. Each of theſe is plac'd in a Diſh by itſelf, with a dozen of hard Eggs cut in four: chop alſo a good deal of Parſley, ſome green Onions, and Truffles cut in Slices. Your Palates and Ears being boil'd, take them out of the Kettle, place them orderly in a Diſh, each by itſelf. Skin your Palates, cut them out in Slices; do the ſame with the Calf's and Hog's Ears, the Nut of a Ham, and a Neat's Tongue being broil'd. Now take

take a round Stew-pan, put in it all this Meat cut in Slices, with your Almonds, Piſtachos, and Truffles; adding a Clove of Rocambole, Sweet-herbs, fine Spice, the Juice of ſome Lemons, and a Bottle of Champaign. Put in a clean Stew-pan melted Bacon, green Onions and Parſley chop'd ſmall: give them ſome toſſes upon the Fire, then put it to the Ingredients of your Marbrée over the Fire. Toſs it up now and then, that all may mix well together; let it be of a good Taſte: put in it a Ladleful of thin Veal-broth. Take another round Stew-pan the bigneſs you would have your Marbrée of, rub it with Butter, place in it ſome tops of Spinage-leaves, in the form of Stars from the bottom to the top. Faſhion ſome Lemons, being nick'd round, and cut with a Jagging-Iron in Slices, placed in the Intervals of your Stars. Now put your Stew-pan in a cool Place ſet even, and put in it your Ingredients. Your Marbrée being cold, put hot Water in a clean Stew-pan, and place over it for a Minute the Stew-pan your Marbrée is in, to looſen it. Then diſh it up, with a Napkin under it.

Another Marbrée.

PUT ſome Calf's Feet well clean'd and boned, a boiling with Hog's Ears and Feet, ſome Slices of Bacon, Veal, and a Nut of a Ham. Seaſon them with Pepper, Salt, Bay-leaves, Sweet Baſil, Cloves, a few Coriander-Seeds, and a Bottle of White Wine; whilſt all this is a boiling, put two Fowls to the

Spit. Scald a quarter of a pound of ſweet Almonds, as many Piſtachos cut in Slices, and plac'd in a Diſh or Plate, each by itſelf. Cut likewiſe in Slices a Neat's Tongue, and your Fowls being roaſted, cut them the ſame in Slices, chop ſome green Onions and Parſley. Your Hog's Ears and Feet being boil'd, cut them alſo in Slices, and your Nut of Ham. Then put in a large Stew-pan, to hold all your Meat, a little melted Bacon, with your Onions and Parſley, for a Minute. This done, put in all your Slices of Meat with thoſe of Almonds and Piſtachos, and ſome Yolks of hard-boil'd Eggs cut in four, all ſeaſon'd with pounded Pepper, Salt, ſome Cloves of Garlick chop'd ſmall, with the Juice of half a dozen Lemons, and a Bottle of Champaign: let all this boil and be of a good Taſte: add a Ladle-full of thin Veal-broth, if you have any. Then take one or two Cawls of Mutton, or of Veal, or of Hogs; ſpread them in a ſmall oval Stew-pan, and put in the Ingredients of your Marbrée. It being cold, cut off a couple of Slices, the thickneſs of your little Finger, at each end. Lay a folded Napkin in your Diſh, and place over the ſame your Marbrée, with the Slices cut off. Garniſh your Diſh with Parſley; ſerve it up hot for a Side-diſh.

Marbrée *of Fiſh.*

TAKE of all Sorts of Fiſh, *viz.* a couple of Eels skin'd, and well cleans'd, half a dozen of Pearches gutted and well waſh'd, ſome

ſome Smelts or Gudgeons, Trouts, half a dozen of Barbels, as many Quavivers, Bret-fiſh or Flounders, and ſmall Sturgeons, if you can get any: all being well clean'd, put them in a Stew-pan or Fiſh-kettle; ſeaſon them with Pepper, Salt, Cloves, Sweet Baſil, Thyme, Bay-leaves, two or three Bottles of White Wine, and ſome Slices of Lemon; moiſten them with Water. Let your Fiſh not be too much boil'd, leſt they break. Being done, take them off, let them cool in their Liquor: and before they be quite cold, begin with taking out your Pearches, ſcale them, and place them in your Diſh: do the ſame with the other Fiſh, one after another. Strain off their Liquor, let it cool. Then put in a clean Kettle two or three Quarts of Water, with a couple of pounds of Hart's-horn-ſhavings, let it well boil. When boil'd enough, ſtrain it off through a Napkin. Let your Fiſh-jelly be pretty firm, and mix it with your Jelly of Hart's-horn. Put it over the Fire, and let it be of a good Taſte: whip up the White of a dozen of Eggs, put them to your Jelly, with the Juice of three or four Lemons. Your Jelly being clariſied, ſtrain it off through a flannel Bag, or Napkin. Now boil a dozen of Cray-fiſh, take a clean Stew-pan big enough to contain your Marbrée; put in the bottom four Cray-fiſh, forming a Croſs; cut an Orange and a Lemon in Slices, lay another Croſs with Slices of Orange, and another with Slices of Lemon; alternatively lay an Eel round it, a Trout, a Pearch, a

Plaice, ſome Smelts or Gudgeons, with a Sturgeon at the top: then put in it your Cray-fiſh, ſome Slices of Orange and Lemon, with ſome Orange-leaves placed alternatively one near the other. Put in the middle the moſt ordinary Fiſh, with the fineſt Fiſh round it. All your Fiſh being in the Stew-pan, add to them your clarified Jelly, in which your Fiſh muſt ſoak: then put your Stew-pan in a cool Place, that your Marbrée may be glaz'd well. If this Side-diſh is to be ſerved up at Dinner, it muſt be made the Evening before. Two hours before you ſerve up, put a folded Napkin in the Diſh, you will ſerve up your Marbrée in. Keep boiling Water in another Stew-pan, that is bigger than that your Marbrée is in. Put a Diſh or Plate over your Marbrée, and put the Stew-pan where your Marbrée is in, into the Stew-pan with the boiling Water; leave it in it but a Moment, turn it topſy-turvy, and diſh it up, and ſerve it up for a Side-diſh.

Hare-Cakes.

TO make this Cake, take two Hares, take off their Skin, bone them, keep ſome of the Fleſh cut in Dice, and chop the reſt of your Hare's Fleſh, with three or four pound of Slices of Beef, and the Fleſh of a Leg of Mutton, (after all the Nerves are taken out) about a couple of pounds of Bacon, with a piece of Ham: all well chop'd, and ſeaſon'd with Pepper, Salt, Sweet-herbs, fine Spice, Parſley,

Parſley; and green Onions chop'd, a Clove of Garlick, and ſome Shalots, all well mixt together, and put in a Stew-pan. Take about a pound and a half of fine Bacon, as much Ham, ſome Slices of Mutton, and your Slices of Hare, all cut in Dice, with half a pound of ſcalded Piſtachos, and a quarter of a pound of ſweet Almonds, alſo ſcalded and cut in Dice, with ſome Slices of Pullets cut the ſame: put all this to your chop'd Meat, adding the Yolks and Whites of ſix Eggs, well beaten, all well mixt together. Now take a Stew-pan big enough to hold the Cake you make, lay in the bottom ſome Slices of Bacon, then put in all your Ingredients. Break the Bones of your Hares, ſtrow them over your Cake, and let it be baked in the Oven. Being done, take off the Bones, and let it be cold; then lay a folded Napkin in your Diſh. Make your Stew-pan warm, that you may take out your Cake, which you lay over the Napkin: ſtrew it, if you think fit, with Crumbs of Bread, and let it take a Colour in the Oven; ſerve it up for a Side-diſh.

Royal-Cake.

TAKE three or four Rabbits, more or leſs, according to the bigneſs you make your Cake of, with two Hares, a Calf's Leg, and a Leg of Mutton. Skin and bone your Rabbits, lay by ſome Slices cut out, chop the reſt of the Fleſh together, with a bit of Bacon and a bit of Ham, ſeaſon it with Pep-

per, Salt, Sweet-herbs, and fine Spice; and being well chop'd, put it into a Diſh: do the ſame with your Hares. Take the Nut out of your Leg of Veal, and lay it by: the reſt of your Leg of Veal, after the Skin is taken off, and the Nerves taken out, muſt be well chop'd together, with a bit of Ham and a bit of Bacon, ſeaſon'd with Pepper, Salt, Sweet-herbs, fine Spice and Shalots. Do the ſame with your Leg of Mutton, only you put to this a Crumb of Garlick. Take a Turkey and two Fowls, take off their Skin, keep the Wings of the Fowls, but chop the reſt of their Fleſh with that of the Turkey together, with a piece of Bacon, a bit of Ham, and a blanch'd Calf's Udder: all being well chop'd, ſeaſon it with Pepper, Salt, Sweet-herbs, fine Spice, and ſome Shalots. Keep this chop'd Meat in a Diſh by itſelf, and the reſt of the Meat in another. Then cut the Slices of your Rabbits in ſmall Dice, with a couple of Slices of Ham, and a piece of Bacon cut the ſame: put all this to your mince'd Rabbits, with ſcalded Piſtachos cut alſo in Dice, and the Yolks and Whites of a couple of Eggs, all being well mix'd together: do the ſame with all your other Meat. Spread a Napkin over your Dreſſer, place over the ſame two large Slices of Bacon, one near the other, the length and breadth you think fit; then put over them a Laying of your Rabbits, one of Veal, one of Mutton, one of Hare, and one Laying of your Turkey. Place again over the Laying of Rabbits a Laying of Mutton,

ton; over the Mutton, one of Turkey; over the Veal, one of Hare; and over the Turkey, one of Rabbits: cover it over with Slices of Bacon, and roll them up in a Napkin, tied at both ends. Put in an oval Stew-pan, being the length of your Cake, ſome Slices of Bacon, Ham, and Veal, put in it your Royal Cake, ſeaſon it with Pepper, Salt, Cloves, Sweet Baſil, ſome Bay-leaves, a Clove of Garlick, and ſome Onions cut in Slices: put over this another Laying of Slices of Bacon, moiſten it with a Bottle of White Wine, and ſome Broth. Cover the Stew-pan cloſe, and ſet it a ſtewing with Fire under and over. Your Cake being done, let it cool in its Braiſe; being cold, lay a folded Napkin in your Diſh: take out your Royal Cake, cut off ſome Slices at each end; diſh it up, garniſh your Diſh with the Slices cut off, and ſome Parſley, and ſerve it up for a Side-diſh.

Collar'd Beef.

TAKE a Flank of Beef, open it in two, beat it well with a Cleaver. Take ſcalded ſweet Almonds, Piſtachos, and two dozen of hard-boil'd Eggs: lay a Napkin over the Dreſſer, ſpread your Flank of Beef over it. Take ſome large Slices of Bacon and Ham, make a Row of theſe croſs over your Flank of Beef, one of Bacon, one of the Yolks of your hard Eggs, one of Ham, one of Piſtachos, one of Whites of Eggs, one of Bacon, one of Piſtachos, one of Almonds, one

one of the Yolks of hard Eggs, and ſo on 'till your Flank of Beef is all covered: then ſeaſon theſe with pounded Pepper from one end to the other, Salt, Sweet-herbs, fine Spice, and a couple of Heads of Garlick bruis'd, and ſtrew'd over, together with a duſt of Flower. Now begin to roll it up, in the place where you put your firſt Yolks of Eggs, ſo that your Eggs will be in the very middle of your roll'd Beef. Then roll it up in your Napkin as cloſe as poſſible, keeping always faſt the two ends, which muſt be tied very tight with Pack-thread, as well as your roll'd Flank all round. This done, put it a doing in a Braiſe, the ſame as the Royal Cake here before. Being done, you may ſerve it up whole, or cut out in Slices for a cold Side-diſh.

Veal-Cake.

TAKE a good Leg of Veal, lay by the Nut, take off the Skin and the Nerves: cut your Leg in pieces, put to it a piece of Bacon, a piece of raw Ham, and a piece of Beef-ſuet, chop'd all well together, ſeaſon'd with Pepper, Salt, Sweet-herbs, fine Spice, Muſhrooms, and Truffles, if you can get any, and a Crumb of Garlick: mix it well, put to four Eggs. Then take the reſerv'd Nut of Veal, take off the Skin and the Nerves, and cut it in ſmall Dice, together with Ham, Piſtachos, and ſweet Almonds; mix again theſe well. Lay in the bottom of a Stew-pan, ſizeable to the quantity of your Meat, ſome Slices of Bacon,

Bacon, over theſe a Calf's Cawl, and then put in your Meat: wrap up your Cake in the remainder of your Cawl, with other Slices of Bacon over it. Now put your Cake in the Oven, not too hot; being done, let it be cold, and ſerve it up for a Side-diſh.

Side-diſh of Pig in Galantine.

AFTER the Pig is well ſcalded and dreſs'd clean, cut off the Head and the four Petittoes; take off the Skin, beginning at the Belly, but take care not to cut it, particularly on the Back. Spread this Skin over the Dreſſer, make a Stuffing as followeth, *viz.* With your Pig's Meat, a little of a Fillet of Veal, a little raw Ham, ſome Bacon, ſome Sprigs of Parſley and green Onions cut ſmall, Sweet-herbs, Pepper, Salt, a little chop'd Garlick, ſome Rocamboles, and ſome Yolks of Eggs to thicken your Stuffing. Spread a Napkin over the Dreſſer, with your Pig's Skin over the ſame: put upon this Skin a Laying of your Stuffing, and over this a large Slice of Bacon all over it, then a Row of Yolks of hard Eggs, one of Piſtachos, one of Ham, one of ſweet Almonds; again a large Slice of Bacon more, a Row of Yolks of Eggs, one of Piſtachos, another of Almonds: go on thus, and at laſt, over all, another Laying of your Stuffing laid as thin as can be; over this, another Row of Slices in the ſame order as thoſe laid firſt. Put in alſo green Truffles, if you have any; and if you have Stuffing left, put it over all. To make up your Galantine as dextrouſly

trouſly as you can, roll it up in a Napkin as tight as poſſible, tied at both ends. This done, let your Galantine be done in a Braiſe, like the Royal Cake. Being done, let it be cold; ſerve it up whole, or cut in Slices, to garniſh with them all ſorts of Side-diſhes.

Pig in Perdouillet.

LET it be well ſcalded and dreſs'd, cut off the Head, cut it out in four quarters. Put in a Stew-pan ſome Slices of Bacon, and then your four quarters, with the Head in the middle; ſeaſon it with Sweet-herbs, and fine Spice, *viz.* with Cloves, Nutmeg, Mace and Cinnamon; alſo Sweet-Baſil, Bay-leaves, Pepper, Salt, two Rocamboles, Onions, Slices of green Lemons, Parſley, and green Onions. Then cover your Meat with Slices of Bacon, moiſten it with a Bottle of White Wine and a Ladle-full of Broth; put your Stew-pan over the Fire, but let your Pig not be too much done. Being done, let it be cold. Lay a Napkin in your Diſh, take out your quarters of Pig, clean them well, and to look white, ſpread them over the Napkin, with the Head in the middle; ſerve it up for a Side-diſh.

This Diſh of Pig may alſo ſerve for a Diſh, diſhing it up with an Eſſence of Ham, or Cullis of Cray fiſh, ſerving it up hot.

At another time this ſame Diſh may ſerve for a hot Diſh, in dreſſing it as followeth, *viz.* Make a Ragoût with Sweet-breads of Veal, Muſhrooms and Truffles, put in a Stew-

pan

pan with a little melted Bacon: moiſten it with good Gravey; and when done, skim off the Fat, and thicken it with a good Cullis. Being ready to ſerve up, take your Pig out of the Kettle to drain; diſh it up as before, with the Head in the middle, and the four quarters round it, with your Ragout over it; ſerve it up hot. This Pig may alſo ſerve for a Courſe, ſerv'd with a Ragout of green Peaſe, or elſe Peaſe-ſoop. For the way of making theſe, ſee the Chapter of Peaſe-Ragoûts and Peaſe-ſoop.

Pig dreſs'd the German *Way.*

SCALD, dreſs, and bone it, but cut off neither the Head nor Petit-toes. Take a Nut of Veal, taking off the Nerves and the Skin, with a piece of Bacon, ſome Beef-ſuet, and a piece of Ham; put all this Meat upon the Dreſſer, chop it ſmall: ſeaſon it with Pepper, Salt, Sweet-herbs, fine Spice, Muſh-rooms, Truffles, if you have any, Parſley, green Onions, a Crumb of Garlick, and four Eggs; mix it well, then take two or three Slices of Ham, and the White of a Fowl, both cut in Dice: mix theſe with your Stuffing, fill therewith the whole Belly of the Pig, and ſew it up. Now ſpread a large Napkin over the Dreſſer, cover the ſame with Slices of Bacon, lay upon it your Pig, truſs the hind Petit-toes under its Thighs; let his Snout reſt upon the fore Petit-toes; cover it with Slices of Bacon, and roll it up in the Napkin. Lay in a Fiſh-kettle, of the Pig's length, Slices of Bacon

Bacon and Veal, Onions cut in Slices, a little Sweet-Basil and Cloves; then put in your Pig, with the Back to the bottom, season it with Pepper and Salt, cover it the same over as under; moisten it with two Bottles of White Wine, at last with Water: now let it be stew'd with Fire under and over. Being done, let it grow cold in its Braise: take it out of the Kettle, dish it up with a Napkin under it; serve it up for a Course.

Stuff'd Hogs Tongues.

TAKE of these Tongues as many as you please, scald them to take off the first Skin, for which purpose the Water must not be too hot; then wipe them dry, cut them off a little from the Root. The way to salt them, *viz.* Dry in the Oven some Juniper-berries, with a couple of Bay-leaves, a few Coriander-seeds, Thyme, Sweet Basil, all sorts of Sweet-herbs, together with Parsley, and green Onions. All this being well dry'd, pound it in a Mortar, and sift it; mix it with pounded Salt and Salt-petre: salt your Tongues, laying one after another in a Tub or Pot, as you salt them, putting all sorts of Spice over each Row of your Tongues: being squeez'd close together, and all salted, put over the Tub a Slate with a Weight upon it; and being six or seven Days in this Pickle, take them out to drain a little. Then put them in Hog's Guts, cut the length and breadth of your Tongues: let each Tongue have its own Gut, and tie both

both ends with Pack-thread: hang them upon a Stick in the Chimney, a little diſtant from each other, to have the advantage of taking the Smoak during a Fortnight or three Weeks, till they be thoroughly dry: if they are well done, they'll keep a whole Year; they are the fineſt Eating at ſix Months end. To which purpoſe they are boiled in Water, and a little Red Wine, together with ſome Slices of green Onions and Cloves. They being done, are ſerved up cold, either in Slices or whole, for a Courſe.

Sheeps Tongues and Calves Tongues ſtuff'd, are done in the ſame manner.

Pig's Petty-toes à la St. Menhoult.

LET your Petty-toes be very clean; ſlit them in two, put between the two pieces a Slice of Bacon the thickneſs of a Thumb, with a Skewer along each ſide, well tied with Pack-thread, to keep them ſtrait. Put in a Stew-pan ſome Slices of Bacon; put in it a Laying of Petty-toes, and one of Slices of Bacon: go on doing the ſame, till you have put in all your Slices. Then put in a good Glaſs of Spirit of Wine, ſome Coriander-ſeeds, Bay-leaves, and a Bottle of White Wine; cover it with the ſaid Slices, cover the Stew-pan, lay it down with Paſte, let it ſtew ſoftly about ten or twelve hours, with Fire under and over. When they are done, and cold, ſtrew them with Crumbs of Bread, broil them, ſerve them up hot for a Side-Diſh.

They

They may alſo be done with leſs Charge in uſing Hog's Maws inſtead of Bacon, dreſſing them the ſame way.

At another time dip your Petty-toes in Batter, ſtrow them with Crumbs of Bread, broil them and ſerve them up hot for a Side-diſh.

At another time dip them in Eggs, or in a thin Paſte, ſtrew them with Crumbs of Bread, fry and ſerve them up.

Wild Boar's Head.

CUT it off cloſe to the Shoulders, ſindge it over a blazing Fire, then ſcrape it with a Knife; farther, rub over the Places, where there is any Hair left, with a red-hot Fire-ſhovel. Being well ſindg'd, take out the Jaw-bones, and the Skin off the Snout; bone the Neck, ſqueeze out the Water: take out the Brains in the Place where you cut off the Neck-Bone, and throw them away. Put the Head a ſoaking in cold Water, take it out to drain, lard it with thick Bacon, well ſeaſoned with Pepper, Salt, Sweet-herbs, and fine Spice, without breaking the Skin; put it in a Stew-pan, ſeaſon'd with Sweet-herbs, fine Spice, pounded Salt-petre, and a pretty deal of Salt; cover it well, put it in a cool place, let it lie ſeven or eight Days in Salt; then take it out, tie it up in a Napkin, and let it boil in a Kettle with ſeven or eight Bottles of good Wine, Bay-leaves, Sweet Baſil, Thyme, and Onions. Fill up the Kettle with Water, ſet it on to boil, but let not the Head be too much done.

done. Being done, take it off, let it cool, take it out to drain; put a folded Napkin in your Diſh, lay the Head upon it, ſerve it up for a Side-diſh.

Another wild Boar's Head, the German *Way.*

SIndge this Head like that here before, put it in Salt during four and twenty hours, boil it whole without boning it: put to it ſeven or eight Bottles of Wine, Onions, Sweet Baſil, Thyme, Bay-leaves, Cloves, Pepper and Salt: fill it up with Water, ſet it a boiling. Being boil'd, let it cool in its own Liquor, and ſerve it up as the other for a Side-diſh.

When it comes from the Table, put it again in its own Liquor. Let it ſoak well; do the ſame till the whole Head is eaten. It may be kept two or three Months in this Liquor.

You may preſerve the former Head in the ſame manner, being always put again in its own Liquor after it comes from the Table.

Fowls or Capons in Galantine.

TAKE as many Fowls as you deſign to make Galantines; for each Fowl makes a Galantine. Sindge and pick them clean; ſlit them up the Back; take off the Skin as neatly as poſſible, without breaking it. Take off the Fleſh of your Fowls, cut it out in Slices, and cut ſome Piſtachos the ſame; place them in a Diſh. Take the remainder of the Fleſh of your Fowls, with a Nut of Veal, a

piece of Bacon, ſome Beef-ſuet, and a piece of Ham cut all in ſmall bits, and put it upon a Dreſſer with Parſley, green Onions, Sweet-herbs, fine Spice, Pepper and Salt: all toge-ther chop'd ſmall, add ſome Yolks of Eggs. Let your Stuffing be well reliſh'd: ſpread your Fowls Skins over a Dreſſer, put over it a Lay-ing of your Stuffing in its whole extent; then a Row of Slices of the Fleſh of your Fowls, another of Slices of Ham, one of Slices of Piſtachos, and one of the Yolks of hard Eggs; then again a Row of your Stuffing; doing the ſame with the aforeſaid Slices till your Skins be full: then ſew well up your Skins, ſo that they may look as if they were whole. Now put in a Kettle Slices of Bacon and Veal, lay over them your Fowls, ſeaſon them, cover them with Slices top and bottom alike, add a Pint of good White Wine, ſome Cloves of Garlick, and ſome Broth: let them ſtew ſoft-ly, Fire under and over; but not too much done. Being done, take them off, and let them cool in their Braiſe, to take the Taſte. Being ready to ſerve, diſh them up whole o-ver a Napkin, ſerve them up for a Side-diſh.

Theſe Fowls thus dreſſed, may alſo be cut out in Slices, to ſerve for garniſhing large Side-diſhes.

Turkeys and Capons in Galantine, are dreſs'd in the ſame manner.

Gooſe in Galantine.

SIndge and pick it clean: ſplit it up the Back; take off the Skin as clean as you can, without breaking it. Bone well your Gooſe, take all the Fleſh, together with that of a Fowl, reſerving the Breaſt cut in Slices; mix the reſt of your Fowls Fleſh with that of the Gooſe; add a Nut of Veal, a piece of Bacon, ſome Beef-ſuet, a piece of Ham, all cut into ſmall bits: put all this upon a Chopping-board, with Parſley, green Onions, Sweet-herbs, fine Spice, Pepper and Salt: chop it ſmall, add ſome Yolks of Eggs. Then pound it: let it be well reliſh'd. Spread the Skin of the Gooſe upon the Dreſſer: put a Laying of Stuffing in all its extent over it, lay upon it thin pieces of Bacon and Ham, as alſo the Slices of the Breaſt of the Fowl reſerv'd. Make alſo a Laying of a quarter of a pound of ſweet Almonds, and the ſame quantity of Piſtachos blanch'd cut in Slices, and another of Yolks of Eggs: do this alternatively till the Skin of your Gooſe be fill'd. Then ſew up the Skin of your Gooſe, to make it ſeem to be the very Gooſe itſelf. Now put in a Stew-pan Slices of Bacon and Veal, and the Gooſe upon it; ſeaſon it, lay your Slices top and bottom alike; add a Bottle of good White Wine, ſome Cloves of Garlick, and ſome Broth. Cover the Stew-pan, let it ſtew ſoftly, Fire under and over; let your Gooſe not be too much done. Being done, take it off, and let it cool

in its own Liquor, to take the Reliſh. Being ready to ſerve, diſh it up whole over a Napkin, ſerve it up hot for a Side-diſh.

Turkey à la Daube.

TAKE a large Turkey, cut off the Wings, ſindge, pick, and gut it clean, without cutting the Vent. Truſs it, lard it with thick Bacon well ſeaſon'd; tie it with Pack-thread, let it ſtew in a white Braiſe, as was done with the Capons and Fowls in Galantine. Being done, let it cool; when you diſh it up, put its Jelly over it.

Fiſh-Ham.

TAKE the Fleſh of Carps, Eels, freſh Salmon, and the ſoft Rows of the Carps: chop and pound all this, ſeaſon'd with Pepper, Salt, Sweet-herbs, and fine Spice; add freſh Butter. Make thereof the form of a Ham, lay upon it the Skin of the Carps, ſew it up cloſe in a Cloth, and boil it in half Brandy, half Wine, and a ſmall quantity of Water, ſeaſon'd with Cloves, Bay-leaves, and Pepper. Let it ſtand till cold in its own Liquor; ſerve it up.

You may alſo ſlice it, as real Ham.

You may dreſs a Shoulder or Leg of Mutton after the ſame manner, as alſo Fowls, Pidgeons, Pullets, Turkeys, Ducks, or any other thing in that nature.

Ham à la Braiſe.

CLeanſe it well, ſoak it during ſeven or eight hours: put in a Fiſh-pan ſome Slices of Beef and Bacon, with the Ham ſeaſon'd with Onions, Sprigs of Parſley, Sweet Baſil, Thyme, Bay-leaves; moiſten it with Water, ſet it a boiling: being half done, put in one or two Bottles of Wine. Being quite done, take it out to drain, take off the Rine, diſh it up with a thick Poivrade under it; ſerve it up hot for a Courſe.

At another time you may dreſs it after the ſame manner, ſtrew it with Bread to make it get a Colour, and ſerve it cold for a Side-diſh.

Ham in Cawl.

CLeanſe this Ham, boil it the ſame as that before; being done, take it out, take off the Rine and part of the Fat; make a Stuffing thus, *viz.* Take of all ſorts of roaſted Fowls Fleſh, as much as you think fit, a Calf's Udder, with a piece of Bacon blanch'd, Parſley, green Onions, and Muſhrooms chop'd ſmall, ſeaſon'd with Pepper, Salt, Sweet-herbs, fine Spice, all minc'd ſmall; add a piece of the Crumb of Bread boil'd in Milk, pound it, putting to it ſome Yolks of Eggs: being pounded, put it upon the Ham inſtead of the Fat, which you took off from your Ham; wrap it up in the Cawl cloſe together. Then baſte it with Butter, ſtrew it with Crumbs of Bread, put it in

the Oven to get a Colour; then diſh it up with a thick Poivrade under it; ſerve it up.

You may garniſh it with Spinage or Colliflowers, or both theſe together, or elſe with Chickens or Pidgeons, putting an Eſſence of Ham over them, or Butter well thickened.

Ham boil'd for the laſt Courſe.

CLeanſe it, put it a ſoaking in Water about five or ſix hours, wrap it up in a Cloth with a handful of Hay, and ſet it a boiling in Water, ſeaſon'd with Onions and Sweet-herbs: being boil'd, let it ſtand till half cold, then take it out, take off dextrouſly the Rine. If it is of a good Colour, let it be as it is; and in ſerving it up, ſtrew over it a little pounded Pepper and Parſley chop'd ſmall: being quite cold, ſerve it up.

At another time you may ſtrew it with Crumbs of Bread, and let it get a Colour in the Oven, or by means of a red-hot Fire-ſhovel.

Ham roaſted.

CLeanſe it, put it a ſoaking about ſix or ſeven hours; ſpit it, and roaſt it: whilſt it is doing, beſprinkle it with hot Water. Being almoſt roaſted, drain the Water in the Dripping-pan, and take off the Rine; now moiſten it with two Bottles of *Spaniſh* Wine. Being done, take it off, diſh it up, with a thick Poivrade under it; ſerve it up for a Side-diſh.

This

This ſort of Ham ſerves likewiſe for a Courſe either hot or cold.

Ham roaſted the Dutch *Way.*

CLeanſe it, boil it in full Water three or four hours, then take it out, take off the Rine, ſtick it with about fifty Cloves, and ſpit it; put it before a good Fire about two or three hours, more or leſs, according to its bigneſs. When done, ſerve it up with a Gravey-ſauce under it, or a thick Poivrade, or with Muſtard, Gravey, and a daſh of Vinegar together.

The Sauces are alſo ſerv'd up aſunder in Saucers, and the Ham by itſelf.

Ham dreſs'd without Fire or Water.

TAKE a good Ham, cleanſe it from all the naſtineſs about it, take off the Rine. Spread a Cloth, in one end of which you put Thyme, Sweet Baſil, and Bay-leaves: then put upon it the Ham, the fat Side downwards, ſeaſon it top and bottom alike, adding Cloves and Pepper. Lay one Fold of the Cloth over it, beſprinkle it with ſome Glaſſes of Brandy, fold it up quite in the Cloth, with a Cere-cloth over it; being tied with Cords made of Hay, cloſe one to another. Then bury it in Horſe-dung during forty hours, the Dung being two foot Diameter all round, and two foot deep top and bottom. After that time, you take it out, and ſerve it up like another Ham.

You may alſo do it after the ſame manner, without taking off the Rine.

CHAP. XII.

Of Ragouts for firſt Courſes.

A Ragout of Cray-fiſh for Fleſh-days.

PICK ſeveral Cray-fiſhes, and take their Tails, which you'll put on a Plate with ſome little Muſhrooms, ſeveral Slices of Truffles, and a Bunch of Sweet-herbs; and the whole being ſeaſoned with Salt and Pepper, let it take a fry with melted Bacon, or Butter, in a little Stew-pan; and then moiſten it with ſome Gravey, ſtew it on a ſlow Fire. Which being ſtewed enough, take its Fat away, thicken it with ſome Cullis of Cray-fiſh, and put it on hot Aſhes, taking care not to let it boil, leſt it ſhould turn. You'll put therein ſeveral Heads of Aſparagus, and Artichoke-bottoms, when they are in ſeaſon. When your Ragoût is done, diſh it up, ſerve it hot for a ſecond Courſe.

This Ragoût is be uſed in all ſorts of Diſhes with Cray-fiſh.

A Ragout of Cray-fiſh for Fiſh-days.

BOIL your Cray-fiſh, then pick them, take their Tails and put them in a Plate with ſome little Muſhrooms, and ſeveral Truffles cut in ſlices. Throw the whole in a Stewing-pan, with a little Salt and Pepper therein,

therein, and let it take a fry in ſome Butter. After which, moiſten it with ſome Fiſh-broth, to be ſtewed on a ſlow Fire. Your Ragoût being done, and reliſhing, take its Fat away, then thicken it with a Cullis of Cray-fiſh: diſh it up, and ſerve it hot for a ſecond Courſe. You may make uſe of this Ragoût for all ſorts of Diſhes with Cray-fiſh, in Fiſh-days.

A Ragout of Oyſters for Fiſh-days.

OPEN ſeveral Oyſters, put them with their own Liquor in a Stewing pan, and let it keep a little on a Stove: then take them out of the Pan one after another, and put them in a Plate. Fry a little in ſome Butter, ſeveral little Muſhrooms, then moiſten them with ſome Fiſh-broth; ſeaſon them with a little Salt and Pepper, and a bunch of Sweet-herbs, and let them ſtew on a ſlow Fire. They being done, take their Fat away, thicken them with ſome Cullis, then put the aforeſaid Oyſters therein. After which, taſte your Ragoût, to know if it be palatable: take care, that your Oyſters do not boil; and when you are ready, put the Ragoût in a Diſh; and ſerve it hot for a dainty Diſh. This Ragoût may likewiſe be uſed for all ſorts of Fiſh with Oyſters in Fiſh-days.

Another Ragout of Oyſters for Fiſh-days.

OPEN ſome Oyſters, and put them in a Stewing-pan. Take a little Muſhrooms, with a little ſhredded Chibbol and Parſley. Put to-

together in another Stew-pan a little Butter, with a little fine Flower, and make them grow yellowish. Which being done, put the aforesaid Mushrooms, Chibbol, Parsley, and Oysters therein, and let the whole take seven or eight turns of the Pan: then wet it with some of your Oyster Liquor, and a little Fish-broth, and put a little Pepper therein. Be careful, that your Oysters do not boil too much, and thicken your Ragoût with some of your Cullis, or some of the Cullis of Cray-fish, putting the Juice of a Lemon therein. Take care, that your Ragoût be palatable, and make use of it for all sorts of Meat that requires a Ragoût of Oysters.

A white Ragout of Oysters.

TAKE a Stewing-pan, and put therein a good bit of Butter roll'd in fine Flower, shredded Parsley, Nutmeg, pounded Pepper, half a Lemon, cut like little Dice, a shredded Anchovy, and several Oysters, with their Liquor. Then put the whole on the Fire to thicken the Sauce; and when it is relishing enough, put it in a Dish, and serve it up hot for a dainty Dish.

You may use this Ragoût with Fish, Chickens, or any such other Fowl you please, for a first Course.

A Ragout with the Heads of Asparagus.

CUT the Heads of some Asparagus, and whiten them. When they are blanched enough, put them in a Stewing-pan with some Cullis and a little Essence of Ham; and let the whole stew on a slow Fire. When it is stewed enough, throw therein a bit of Butter no bigger than a Nut, dip'd in some fine Flower, and stir your Ragoût now and then. Take care, that it be relishing, pour in it a little Vinegar, and serve it hot. You may make use of this Ragoût for all sorts of Fowls or other Meat.

A white Ragout of Asparagus.

CUT and blanch some Asparagus as before, put them in a Stewing-pan, with a bit of Butter, fry them a little, powder them with half a Spoonful of fine Flower, moisten them with Broth, season them with Salt and Pepper, and then let them be stewed. Make a Thickning with several Yolks of Eggs, diluted with some Broth, and put therein a little Nutmeg. Your Asparagus being relishing, thicken them with the said Yolks, and make use of this Ragoût to put under some larded Collops, or other sort of Meat

Ragout of Endive.

TAKE some of the best white Endive, pick them, and blanch them in boiling Water. After which, you'll put them in cold Water,

Water, then ſqueeze them well, and put them on a Table to be minc'd a little. This being done, you'll put your Endive in a Stew-pan, moiſtening them with a clear Cullis of Veal and Ham; and let the whole be ſtewed on a ſlow Fire. When this is ſtewed and grown reliſhing, you'll make uſe of it for every ſort of Diſh with Endive; but if this Ragoût is not thought thick enough, put in a little Eſſence of Ham, or a little Cullis therein, before you ſerve it.

Another Ragout of Endives.

THESE Endives muſt be prepar'd as thoſe that precede, with the following difference only, that is to ſay, when they are minc'd you muſt fry them with a good bit of Butter, then moiſten them with Broth inſtead of Cullis; and when they are reliſhing, thicken them with a Thickening of Yolks of Eggs and Cream. You may make uſe of theſe Endives with all ſorts of larded Collops, Veal-cutlets, and Fillets of any Meat.

Another Ragout of Endives.

TAKE five or ſix Heads of Endives, pick them, taking only their Stocks cut in bits as long as half a Finger, blanch them, then put them in freſh Water: after which, ſqueeze them, and put them with ſome Gravey and Cullis, in a Stewing-pan on a Stove, to be ſtewed ſlowly, till it be enough, and make uſe of it for all ſorts of Diſhes with Endives.

A Ragout of Cellery.

TAKE ſome Heads of Cellery, pick and blanch them. Being blanch'd, take and ſqueeze them out of the Water, put them in a Stew-pan with a Cullis, to be ſtewed on a ſlow Fire. After which, you'll thicken them with the bigneſs of a Nut of good freſh Butter, dip'd in fine Flower, continually ſtirring the Stew-pan. This Ragoût being reliſhing, put a little Vinegar therein, taking care to make it look handſome, but not too thick; and ſerve it with all ſorts of Meat.

A Sorrel Sauce for Fleſh-days.

PICK ſome Sorrel, put on a Stove a Stew-pan half full of Water; and when it is boiling, put your Sorrel therein. Then take it out of the Water, drain it and ſqueeze it as if it was Spinage. This being done, put your Sorrel in a Stew-pan, moiſtening it with Cullis and Gravey, and ſeaſoning it with Salt and Pepper, to be ſtewed on a ſlow Fire. When this Ragoût is ſtewed enough, put a little Eſſence of Ham therein, to make it reliſhing; and make uſe of it for what you pleaſe.

A Ragout of Sorrel for Fiſh-days.

PICK, waſh, drain, and ſhred ſome Sorrel: then put it on a ſlow Fire in a Stew-pan, with a bit of Butter, ſome Salt, Pepper, Parſley, Chibbol, and ſhredded Muſhrooms, if you

you have any. This being ſtewed, put therein a bit of Butter, dip'd in fine Flower, and thicken it with a Thickening of Yolks of Eggs, proportionable to the largeneſs of your Ragoût, taking care that it be reliſhing. Make uſe of it for Eggs with Sorrel, for broil'd Fiſh, and every thing with Sorrel. You may fry your Sorrel on Fleſh-days, adding therein ſome Hearts of Lettuces, ſome Cullis and Gravey.

Lettuces à la Dame Simone.

TAKE ſome headed Lettuces, blanch them, putting them in warm Water, but not a minute, and drain them immediately. Mince and mix together ſome Whites of roaſted Pullets or Capons, with ſome Ham, Muſhrooms, a little Parſley and Chibbol, a Calf's Udder, a little blanch'd Bacon, ſome Crumbs of Bread, boil'd with Cream, and four or five Yolks of raw Eggs; ſeaſoning the whole with Salt, Pepper, Sweet-herbs, and all Spices. Then take your Lettuces, ſqueeze them one after another, holding them in your hand, the Head downwards, and extending each Leaf thereof, that you may the more eaſily come to the Heart, in order to take it out, without breaking any of the Leaves: and inſtead of the Heart, put in each of them ſome of the preceding Stuffing, over which you'll raiſe up all the Leaves, putting alſo ſome Stuffing between them, tying each Lettuce ſo ſtuff'd with Pack-thread. This being done, put your Let-

Lettuces a ſtewing, with two pounds of Veal, cut in Slices, placed in the bottom, with ſome Slices of Bacon, and Onions. And the whole being ſeaſoned with Salt, Pepper, Cloves, Bay-leaves and Sweet Baſil, cover it with Slices of Bacon, and let it be ſtewed. Your Lettuces being done, drain them, and take the Pack-thread off of them: then lay them in their Diſh, with a white Cullis or Eſſence of Ham over them, and ſerve them hot for a ſmall Diſh. You'll find the manner of making this white Cullis, in the Article of Cullis. Theſe Lettuces are us'd for garniſhing all Meats.

Other Lettuces à la Dame Simone, *fry'd.*

YOUR Lettuces being ſtuffed and ſtewed, as before ſaid, as alſo drained and untied; beat three or four Eggs, as if it was for an Omelet; dip your Lettuces therein one after another, and throw over them ſome Crumbs of Bread. Then fry them in ſome Hog's-lard, making them yelloviſh, and ſerve them hot for a Horſdœuvre.

A Ragout of Lettuces for all ſorts of Diſhes.

TAKE ſome headed Lettuces, of which you'll take the Leaves out, till you come to the Heart. Then waſh them, and blanch them in boiling Water: after which, you'll put them in cold Water; out of which being taken, you'll drain and ſqueeze them; boil

'em

'em with a Spoonful of good Broth. Theſe Lettuces being ſtewed, taken out of the Pan, and drained, put them in another Stew-pan, with a little Cullis and Gravey; and let the whole ſtew, taking care that it be reliſhing. Then put the Juice of a Lemon therein; and make uſe of it with all ſorts of Fowls and Meat for a firſt Courſe.

A Ragout of the Stocks of Purſlane.

TAKE ſome Stocks of Purſlane, pick 'em, and cut 'em as long as your Finger, and let them be half boil'd in ſome Water, after the ſame manner as Cardoons. Your Stocks being blanch'd, ſqueeze them and put them in a Stew-pan, with ſome Cullis and Gravey, and let the whole ſtew together. Which being done, put therein the bigneſs of an Egg of Butter, dipt in fine Flower, continually ſtirring the Stew-pan. Then taſte it, to ſee if it be palatable, and put a little Vinegar therein. This Ragoût is to be uſed for all ſorts of firſt-Courſe Diſhes, as for example Collops of Veal, of Pullets, of Legs of young Turkeys, of Pigeons, and of Mutton, when you deſign to ſerve them with Stocks of Purſlane.

A Ragout of Cucumbers.

TAKE ſeveral Cucumbers, peel them, and cut them in two, to take their Seeds away. Then marinade them during two hours in Vinegar, Salt, Pepper, and Slices of Onions. This being done, drain your Cucumbers,

bers, and then put them with ſome melted Bacon in a Stew-pan on a Stove to fry a little: after which, moiſten them with Gravey, and let them ſtew on a moderate Fire. This Ragoût of Cucumbers being done, take its Fat away, and thicken it with ſome Cullis: take care that it be reliſhing, and make uſe of it for all ſorts of Meats with Cucumbers, either roaſted or ſtewed.

A Ragout of Cucumbers after another Manner.

TAKE ſome Cucumbers, which being peel'd and cut in four, you'll take their Seeds away: then cut them in thin Slices, and put them in a Stew-pan to marinade, with a little Salt and Pepper, ſome Slices of Onions, and a little Water and Vinegar. Theſe Cucumbers being ſufficiently marinaded, throw them in a clean Linnen-cloth, to ſqueeze their Water through it. Then put on a briſk Fire a Stew-pan, in which you'll put ſome Butter or Bacon, with your Cucumbers, to fry them a little. Being fry'd, powder them over with a little fine Flower, and moiſten them with Gravey; ſo let them ſtew ſlowly. When this Ragoût is enough, take its Fat away, and make uſe of it for all Diſhes indicated with a Ragoût of Cucumbers. The Cook employ'd, may order them as he thinks proper.

Another Ragout with Cucumbers.

TAKE ſome Cucumbers, which being peel'd, and their Seeds taken away, you'll cut them in long Slices, and put them on the Fire in a Stew-pan, with a little Broth out of the bottom of your Kettle. Your Cucumbers being dreſs'd, take them out of the Pan, and drain them. Then put them in another Stew pan with ſome Cullis, and a little Eſſence of Ham, to be ſtewed together. When this Ragoût is enough, make uſe of it for Fowls, young Turkeys, Pullets, and for what you think fit.

A Ragout of ſtuff'd Cucumbers.

TAKE ſome Cucumbers, and after you have peel'd them and ſcoop'd their Seeds away, you'll blanch them in boiling Water, juſt to take a boil in it. After which, you'll take them out, and put them in freſh Water. Make your Stuffing after the following manner: Take of Veal, of boil'd Ham, of blanched Calf's Udder, of Beef-ſuet, and of Bacon, a little bit of each, and mince them well; ſeaſoning them with Salt, Pepper, Sweet-herbs, All-ſpice, ſome Muſhrooms if you have any, Parſley, ſhredded Chibbol, ſome Crumbs of Bread boil'd in Milk, and two Yolks of Eggs. The whole being minced and mixed together, fill your Cucumbers with it. Then take a Stew-pan, and having put ſeveral Slices of Bacon on the bottom of it, you'll place your

your ſtuff'd Cucumbers over them, moiſtening them with ſome Broth out of the bottom of your Kettle, and ſeaſoning them with Salt and ſome Slices of Onions. Your Cucumbers being dreſs'd, you'll take them out, and drain them; after which, you'll put them in another Stew-pan, to ſtew with ſome Cullis and Eſſence. You may uſe this Ragoût with Pullets, fat Fowls, young Turkeys, and what other Meat you think proper for a firſt Courſe.

CHAP. XIII.

Of Fritters.

A Fritter call'd Benoiles, *or* Pets de Putain.

PUT in a Stew-pan ſome Water, and Butter the bigneſs of a Walnut, and a little Salt, with green Lemon-peel preſerv'd, and cut ſmall. Let it boil on a Stove; put in it two hand-fulls of Flower; ſtir it with all the Strength of your Arms, to make your Paſte come off eaſily: take it off, pound it with two Eggs, then mix it with two Eggs more; and ſo put two Eggs at a time, to the number of ten or twelve, put into your Paſte, to make it the finer. This done, put it in a Diſh or in a Plate: get ſome hot Hogs-lard in readineſs, form your Benoiles with the Handle of a Skimmer dipt in your Lard, and make them as big as you pleaſe. Being fry'd, put them in Pow-

der-ſugar, pouring Orange-flower-water over them: ſerve them up hot for a dainty Diſh.

Another time inſtead of Water you may take Milk, and your Fritters will be the more delicate.

A dainty Diſh of Fritters, with the White of a Fowl.

TAKE ſome Rice, let it go through five or ſix Waters, dry it well before the Fire; then pound it in a Mortar, and ſtrain it off in a Boulting-cloth. Put it in a Stew-pan, mix it with Milk and two or three Eggs, with both Yolks and White. Add to it a Pint of Cream, put it on a Stove, and keep it ſtirring. Seaſon it with Sugar, preſerv'd Lemon-peel, and raſp'd green Lemon-peel; put more to it, the White of a roaſted Pullet chopped. This done, make your Paſte, as if it were for a Paſty-cream. Roll your Paſte, cut it into ſmall bits, made into ſmall Balls the bigneſs of a Button; fry them in Hog's-lard. Being fry'd, ſtrew them with Sugar, ſerve them up hot for a dainty Diſh.

Theſe Fritters may be ſerved up on a Plate, as they are coming hot out of the Pan.

Another ſort of Fritters.

SCald ſome ſweet Almonds, pound them, moiſten them now and then with a little Spring-water, to hinder them from turning to Oil. Being pounded, take them out; then pound preſerv'd Lemon-peel, with ſome Yolks of Eggs hard-boil'd, Biskets of bitter Almonds, putting in it a little pounded Cinnamon; beſprinkle it with Orange-Flower Water. This done, put in

in it your Almond-paſte, with the Whites of three or four Eggs, beat up to Snow, ſome powder'd Sugar, and ſome fine Flower; mix the whole together, to make a Paſte proper to be rolled up. Then roll it, and cut it in bits, which bits you keep aſunder, ſo that they may not ſtick together. When ready to ſerve, fry them in Hogs-lard; ſtrew ſome Sugar over them, and ſerve them up for a dainty Diſh.

Fritters in the Shape of Poppies.

TAKE about a pound of fine Flower, which you put in a Stew-pan, with twelve Yolks and the Whites of ten Eggs; mix it with Milk. Make your Paſte ſo thin, that it may not ſtick to your Fingers, if dipped in it. Now you put in it ſome green Lemon-peel raſp'd, with one or two Ounces of Sugar, ſome Cinnamon pounded, preſerv'd Orange-Flower, which muſt prevail, preſerv'd Lemon-peels cut ſmall, a Glaſs of good Brandy, and ſome Salt. Put on the Fire ſome Hogs-lard, dip into it a certain Iron-mould, ſhaped as ſeen in a Print in this Book, to give your Fritters the form of the Mould; which Mould depends on the variety of Fancies. Your Mould coming out of the Hogs-lard warm, dip it into your Paſte, (which muſt not run over your Mould.) Put your Mould into the ſame Hogs-lard, and the Fritter being colour'd, will fall of itſelf out of the Mould; then turn your Fritter in the Hogs-lard upſide down, and being yellowiſh, take it and lay it on a Diſh turned up-

ſide down. Keep your Mould continually in the Hogs-lard, that you may go on making your Fritters, doing the ſame again as before. Taſte it, and if it be not ſweet enough, put more Sugar in your Paſte, but not too much. Your Fritters being done, put one after another on a clean Table, ſtrew them with double-refined Sugar, and colour them with a red-hot Fire-ſhovel. They ſerve for a dainty Diſh, heap'd up in Pyramids. You may make them two days before you ſerve them, keeping them in a dry Place, and they will be as good as when freſh made.

Fritters call'd au Point du jour.

TAKE two handfuls of fine Flower, ſtir it in Milk luke-warm, and a little Brandy, or in Sack. Seaſon it with Salt, Sugar, a little green Lemon raſp'd, and ſome preſerv'd Lemons cut very ſmall, adding to it the Whites of three or four Eggs beaten up to Snow. Heat Hogs-lard in a Frying-pan, as ſmall as the bottom of a Table-Plate; put a Funnel with three Pipes over your Pan, pouring into it your Batter, and take but little of it at a time. Keep your Funnel moving, all the time your Batter is running into your Frying-pan: turn your Fritters preſently, becauſe they will be immediately colour'd, to try whether they will do. Put one of them on a Rolling-pin, to get the ſhape of a Wafer rounded. The firſt Fritter being the Sample, you are to go by, if too thick by taking too much

much Batter, you muſt take the ſecond time a leſſer quantity. Keep your Batter pretty thin. Your Fritters being done, colour them with melted Sugar, and ſtrew them with a certain ſort of ſmall Sugar-Plumbs of divers colours, call'd Non-pareils; then diſh them up, and ſerve them for a dainty Diſh.

Fritters call'd en Bilboquet.

TAKE two handfulls of fine Flower, break ſome Eggs in it, mix it with Milk, ſeaſon it with a little Salt, ſome Sugar, pounded Cinnamon, green Lemon raſp'd, and Lemon-peel preſerv'd, cut ſmall. Take a ſmall Stew-pan, rubb'd with Butter, put in it your Preparation; let it be done over a ſlow Fire without ſtirring it, or elſe bak'd. Your Batter being ready, take it out of the Pan, and cut it in pieces a Finger's length and breadth, cut acroſs at each end with the point of your Knife, that your Fritter may be open'd in the form of a Bilboquet. Your Hogs-lard being hot, put in your pieces by degrees one after another, becauſe this ſort of Fritters will riſe very much. Being fry'd, ſtrew them with Sugar, and ſerve them up hot for a dainty Diſh.

Cream Fritters.

TAKE ſuch Cream as deſcribed in the Chapter of dainty Diſhes; which, being cold, make ſmall Balls the bigneſs of a Coat-Button, a Batter with a handful of fine Flower, and a couple of Eggs, mixt with ſome Milk. Keep ready ſome hot

Hogs-lard, put ſome of theſe Balls made with Cream into your Batter, but not too many at once; and throw them immediately in the Hogs-lard. Being taken out, ſtrew them with Sugar, glaze them with a red-hot Fire-ſhovel, and ſerve them up hot for a dainty Diſh.

Elder Fritters.

TAKE five or ſix Tufts of bloſſom'd Elder, and break each of them in two or three parts, putting them in a Diſh, ſtrew them with Sugar, pouring over them ſome Sack or *French* Brandy. Let them ſoak in it two hours: keep them cover'd, ſtir them now and then. Put in a Stew-pan a good handful of fine Flower, with three Eggs; the White of which you'll beat up to Snow. Mix your Flower with ſome White-Wine or Beer; put in it a little Salt, and then the White of your Eggs. Put ſome hot Hog's-lard over the Fire, put your Elder Flowers in your Batter, and then put in the Hogs-lard. When ready, diſh them up with a little Orange-flower-water over them, and ſerve them up hot for a dainty Diſh.

Fritters with Vine-leaves.

TAKE the ſmalleſt Vine-leaves you can get, take off the great Stalk, put them in a Diſh with ſome *French* Brandy, green Lemon raſp'd, and Sugar. Put in a Stew-pan a good handful of fine Flower, mixt with ſome White Wine or Beer. Then put in your

your Vine-leaves, and fry them immediately, place one after another in the Hogs-lard; see they do not stick together. Let them be pretty well colour'd when fry'd, and strewed with Sugar, and glaz'd with a red-hot Fire-shovel; serve them up hot for a dainty Dish.

Purslain Fritters.

TAKE young Purslain made up in small Bunches, each of three or four Sprigs, keep them in a Dish about a couple of hours, with a little *French* Brandy, Sugar and rasp'd Lemon. Then you'll mix a good handful of fine Flower with two Yolks of Eggs, in White Wine or Beer, with the White beat up to Snow. Put Hogs-lard over the Fire, throw your Bunches of Purslain in your Batter, and fry them directly one after another. Let 'em be pretty well colour'd, strew some Sugar over them, and serve them up hot for a dainty Dish.

Apricock Fritters.

GET some Apricocks not over-ripe, open them in two, and keep them in a Stew-pan, with a little Sugar and a Glass of *French* Brandy, about two hours, stirring them now and then. Put in another Stew-pan a good handful of fine Flower, mix'd with some White Wine or Beer; but Wine is better than Beer. Put Hogs-lard on the Fire, throw your Apricocks into Batter, and fry them immediately. Let your Fritters be pretty well coloured, strew them with some Sugar, and

glaze

glaze them with a red-hot Fire-ſhovel; ſerve them up hot for a dainty Diſh.

Here in *England*, where Apricocks are wateriſh, they muſt make a Batter; but in *France* they only dip them in fine Flower.

Fritters made with Peaches are made after the ſame manner.

Apple Fritters the Bavarian *Way.*

TAKE ſome Apples, pare them, cut them in four, take their Kernels away, and cut them in round bits. Then put them for about a couple of hours in a Stew-pan with Sugar, a Stick of Cinnamon, and *French* Brandy, ſtir it now and then. Put ſome Hogs-lard over the Fire, take out your Apples, drain them, and ſtrew them with fine Flower. Then fry them, let them be pretty well colour'd: diſh them up, ſtrew them with Sugar, glaze them with a red-hot Fire-ſhovel, and ſerve them up for a dainty Diſh.

Another Sort of Apple Fritters.

TAKE ſome Apples, pare them, cut them in Slices, put them in a Stew-pan with a little Brandy and White Wine, and a Stick of Cinnamon. Make a Batter with a handful of fine Flower, mix'd with Beer. Put Hogs-lard over the Fire, dip your Apples in the Batter, and then in the Hogs-lard, and when pretty well colour'd, ſtrew them with Sugar, glaze them as before, and ſerve them up hot for a dainty Diſh.

Another Sort of Apple Fritters, with Marmalade of Apricocks.

PARE your Apples, cut them in Slices the thickneſs of a Finger, and make ſome holes round them, to put in your Marmalade. Keep them a little while in a Diſh with ſome *French* Brandy, Sugar, pounded Cinnamon, and Lemon raſp'd. Make a Batter with a handful of fine Flower, mix it with Wine or Beer, put Hogs-lard over the Fire, fill the holes made round your Apples with Marmalade, dip them one after another into your Batter, and fry them; let them be pretty well colour'd, and ſerve them up ſtrew'd with Sugar and glaz'd.

Fritters in Wafers.

GET ſome preſerv'd Apricocks, or ſome Marmalade, and a handful of fine Flower, moiſten'd with Beer. Put in each Wafer an Apricock or ſome Marmalade, which you cover with another Wafer. The two Wafers being join'd together, dip the Edge of your Wafers in your Batter, and fry them in Hogs-lard; do the reſt as before.

Syring'd

Syring'd Fritters.

PUT in a Stew-pan about a Pint of Water and a bit of Butter the bigneſs of an Egg, with ſome green Lemon-peel raſp'd, preſerv'd Lemon-peel, and criſp'd Orange-flower. Put all theſe over the Fire; and when boiling, throw in it ſome fine Flower, keep it ſtirring, put in it by degrees more Flower, till your Batter be thick enough. Then put it in a Mortar with Almonds pounded or bitter Almond-Biskets, two Eggs, Yolk and White. Temper it with Eggs farther, till your Batter be thin enough to be ſyring'd. Fill your Syringe, and your Hogs-lard being hot, ſyringe your Fritters in it, to make of it a true Lover's Knot; and being pretty well colour'd, ſtrew them with Sugar; ſerve them up hot for a dainty Diſh.

At another time, you may rub a Sheet of Paper with Butter, over which you ſyringe your Fritters, and make them in what ſhape you pleaſe; and your Hogs-lard being hot, turn the Paper upſide down over it, and your Fritters will eaſily drop off. When fry'd, ſtrew them with Sugar, and glaze them as before.

The End of the Second Volume.

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